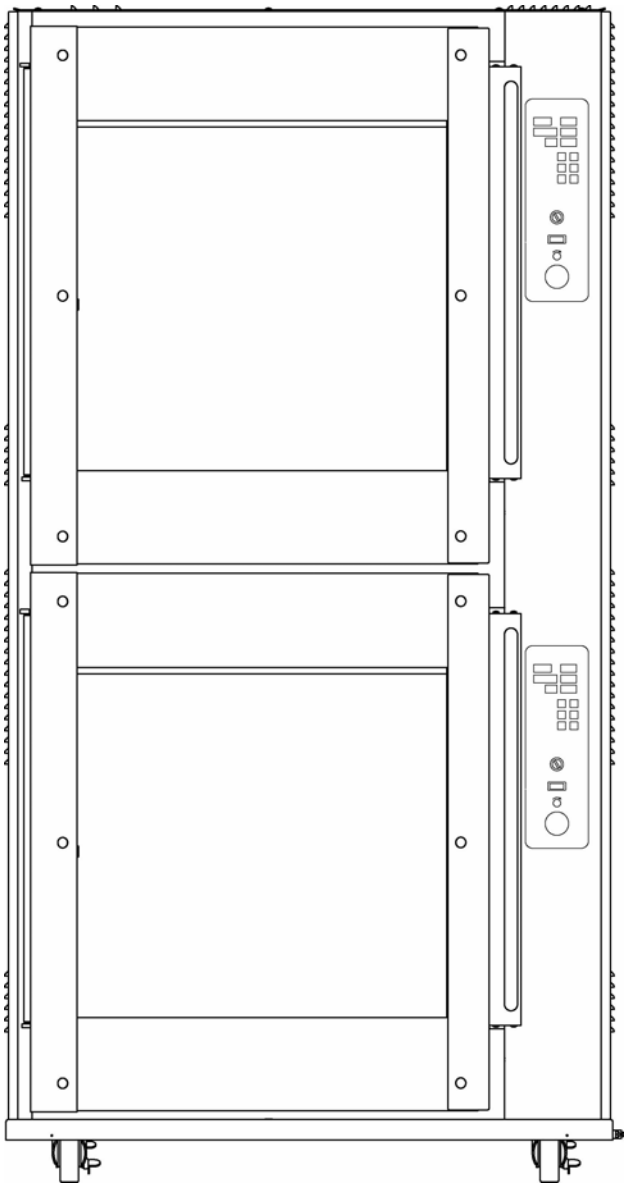
Rotisserie Oven

MODEL VGG
Service Manual



Fresh ideas in foodservice equipment

Warranty Information

LIMITED ONE YEAR WARRANTY

BKI (The "Company") warrants to the original purchaser that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this warranty must be received by the Company within ONE YEAR from the date of installation, but no longer than ONE YEAR AND THREE MONTHS from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of or improper maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation and/or operating instructions, or any other events beyond the reasonable control of the Company will NOT be covered under this warranty. The obligation of the Company under this warranty shall be limited to repairing or replacing (at the option of the Company) any part, with the exception of lamps, fuses, and glass (which are not covered under warranty), which is found defective in the reasonable opinion of the Company. Any part found defective by the Company will be repaired or replaced without charge F.O.B. factory, Simpsonville, South Carolina or F.O.B. authorized BKI Distributor. The Company and/or its authorized representatives will assume the normal replacement labor expense for the defective part for the period of the warranty as stated above, excluding travel and/or other expenses incidental to the replacement of the defective part, where replacement work is performed during standard business hours and not subject to overtime, holiday rates, and/or any additional fees. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

REPLACEMENT PARTS

Any appliance replacement part, with the exception of lamps, fuses, and glass, which proves to be defective in material or workmanship within ninety (90) days of installation will be replaced without charge F.O.B. Factory, Simpsonville, SC or F.O.B. authorized BKI Distributor. The user shall have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

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Introduction

Your ***BKI*** VGG is a computer controlled rotisserie oven. It utilizes a revolving mechanism and heating elements that ensure even product cooking. A touch pad control panel and switches are provided to allow for quick setup and operation. Removable components allow for easy maintenance and cleaning.

The ***BKI*** name and trademark on this unit assures you of the finest in design and engineering -- that it has been built with care and dedication -- using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to ensure the highest profitable return on your investment.

NOTICE PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your BKI Distributor. If they are unable to answer your questions, contact the BKI Technical Services Department, Tel: (44) 01189 508222.

Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.

Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

⚠DANGER This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠WARNING This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

⚠CAUTION This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Specific Precautions

⚠CAUTION **Equipotential Ground Plane**

When a high current flows through a conductor, differences in potential appear between the conductor and nearby metallic surfaces near the appliance. As a result, sparks may be produced between the appliance and surrounding metal surfaces. These sparks could cause serious injury, damage, or fire.

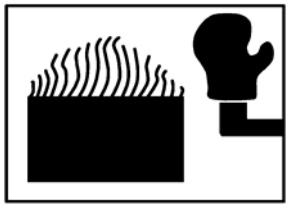
BKI provides an Equipotential ground terminal for the connection of a bonding conductor after the installation of the appliance per lEC60417-1. This terminal is located on the drive side of the oven base and is marked with this symbol.

NOTICE **Full Disconnection**

In accordance with Local and/or National wiring codes, the installer must provide a means of full disconnection under over voltage Category III conditions. An IEC approved cord and plug combination will meet this requirement.

Units not provided with a cord and plug do not meet this requirement. In accordance with Local and/or National wiring codes, the installer must provide the means of full disconnection.

Safe Work Practices



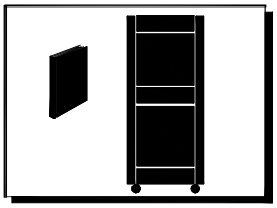
Wear Safe Clothing Appropriate To Your Job
Always wear your insulated mitts when handling hot oven parts or touch any hot metal surface. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local ***BKI*** Distributor.

Always wear non-skid shoes when working around the oven or any other equipment.

Never wear loose clothing such as neckties or scarves while operating this equipment. Keep loose hair tied back or in a hair net while operating this equipment.

Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury.

WARNING – DANGEROUS VOLTAGE
This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment.



Keep this manual with the Equipment
This manual is an important part of your equipment. Always keep it near for easy access. If you need to replace this manual, contact:

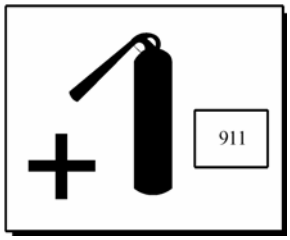
BKI
Technical Services Department
Tel: (44) 01189 508222

Protect Children
Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.

Keep Safety Labels Clean and in Good Condition
Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit. If you need a new safety label, obtain the number of the specific label illustrated on page 6, then contact:

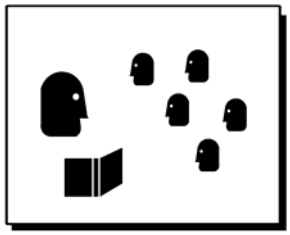
BKI
Technical Services Department
Tel: (44) 01189 508222



Be Prepared for Emergencies
Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

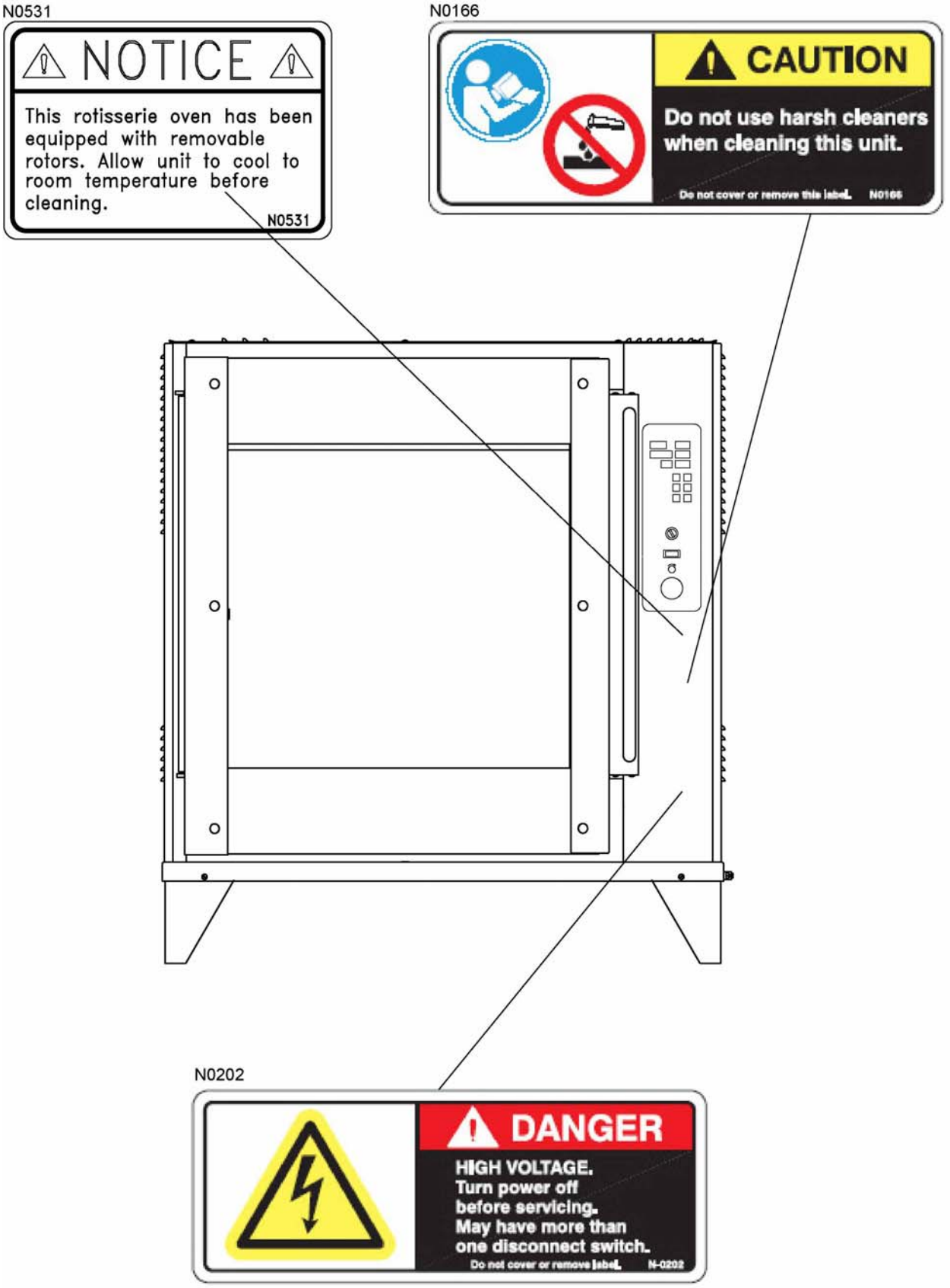
Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



Know your responsibilities as an Employer

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Safety Labels


N0531
NOTICE
This rotisserie oven has been equipped with removable rotors. Allow unit to cool to room temperature before cleaning.
N0531
N0166
CAUTION
Do not use harsh cleaners when cleaning this unit.
Do not cover or remove this label. N0166
N0202
DANGER
HIGH VOLTAGE.
Turn power off before servicing.
May have more than one disconnect switch.
Do not cover or remove label. N-0202

Health And Sanitation Practices

BKI Rotisserie Ovens are manufactured to comply with health regulations and are tested and certified to NSF and FSA standards. You must operate the equipment properly, using only quality products and use meat thermometers to insure meats are thoroughly cooked.

Food Handling

- Wash hands thoroughly in warm, soapy water after handling raw poultry or meats.
- Clean and sanitize all utensils and surfaces that have been in contact with raw products. Clean and sanitize the meat forks or baskets between cooking.
- **Never** place cooked meats on the same surfaces used to prepare raw meats, unless the area has been thoroughly cleaned and sanitized.

Storage Of Raw Meats

- Designate an area or shelf strictly for the storage of all raw meats to be used in the rotisserie.
- Raw product must always be stored at temperatures below 38° F. (3° C.).
- **Never** store or mix raw foods above cooked foods, as *this is a health hazard*. The drippings from raw foods contaminate cooked or processed foods.
- All chicken and chicken parts to be stored overnight must be thoroughly iced down and refrigerated.

Coding Cooked Foods

All products cooked during the day should be sold the same day.

NOTE: It is not the intent of the rotisserie program to have unsold merchandise at the end of the cooking day. Follow your company's procedures for the handling of any leftover product.

Storage Of Prepared Foods

- Cold foods should be kept at or below 38° F. (3° C.).
- Hot foods must be maintained to meet local health codes, usually a minimum 145° F. (63° C.).

Installation

⚠WARNING Serious injury, equipment damage or death could result if attempting to install this oven yourself. Ensure that an authorized ***BKI*** service agent install the oven.

Unpacking and Handling

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

If damage is found when the equipment is opened, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your shipment. Ask for an immediate inspection of your concealed damage item. Packaging material **MUST** be retained to show the inspector from the truck line.

Remove all packing from the interior and exterior of the oven.

Location and Clearance

The oven must be mounted on a level surface capable of supporting the fully loaded oven. Refer to Chart 1 for oven weight.

Adequate clearance must be provided around the oven for safety, proper operation and ventilation. Refer to Chart 1 for required minimum clearances. Note that these are minimum clearances. If the oven is to be permanently mounted near other immovable objects additional clearance must be provided for connection and service of the oven on both sides.

All ventilation slots must be kept free from obstruction.

Extraction

Extraction is not a specific requirement for this type of appliance. Certain conditions, e.g./ installation in a confined space, temperature controlled environment, continuous use or high volume production cooking may require the need for extra ventilation or extraction. Consult your local ventilation/extraction air conditioning company or contact the technical services department at BKI.

Wiring

⚠WARNING Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation in accordance with applicable local and national codes.

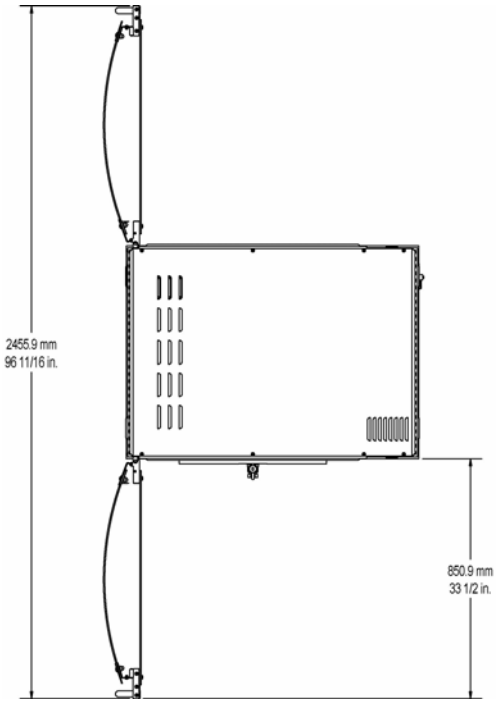
General Guidelines

- In the absence of local codes refer to the latest edition of one of the following:
  - National Electrical Code, ANSI/NFPA 70-20XX (USA) which can be obtained from:

    The National Fire Protection Association
    Batterymarch Park
    Quincy, MA 02269

  - I.E.E. Wiring Regulations (Europe)
- Verify that the power supply conforms to the electrical rating listed on the oven data plate.
- Ensure that the appliance is grounded (earthed).

Chart 1. *Location and Clearance*



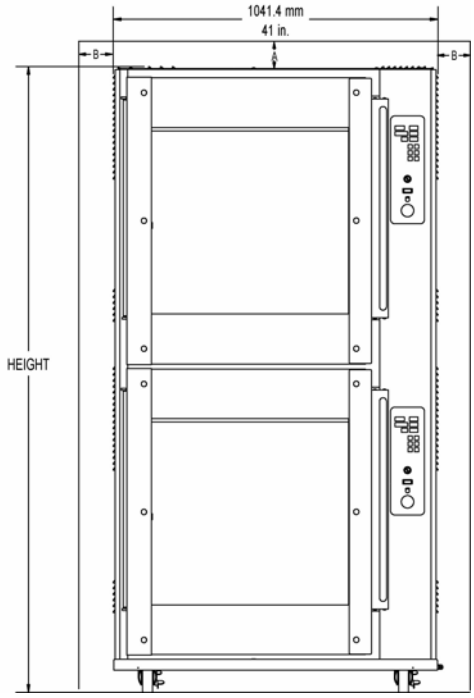
Electrical Specifications (North America)
3Ph + Gnd, 60Hz

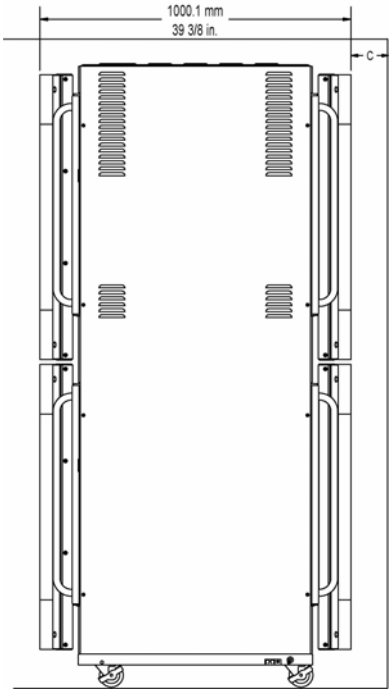
Volts	**Amps**	**KW**	**Breaker**
208	32.2*	11.1*	45*
220	28.2*	10.3*	40*
240	30.1*	12.0*	40*

* Ratings per oven cavity. VGG-16 requires a separate power supply for each oven cavity.

Electrical Specifications (Europe)
230/400 Volts, 3Ph + Gnd + E, 50Hz

Model	**Amps**	**KW**	**Breaker**
VGG-8	16.3	10.9	25
VGG-16	32.2	21.8	32





Model	Height	Shipping Weight	Minimum Clearance					
			Combustible Surface			Non-Combustible Surface		
			A	B	C	A	B	C
VGG-8	1003.3 mm	259 KG	152.5 mm	152.5 mm	152.5 mm	51.0 mm	51.0 mm	51.0 mm
	39.5 in.	570 lb.	6 in.	6 in.	6 in.	2 in.	2 in.	2 in.
VGG-16	2008.2 mm	453 KG	152.5 mm	152.5 mm	152.5 mm	51.0 mm	51.0 mm	51.0 mm
	79 1/16 in.	1000 lb.	6 in.	6 in.	6 in.	2 in.	2 in.	2 in.

Guidelines for European Appliances

Note: - A method of disconnection from the main supply having a contact separation of least 3mm in all poles must be incorporated in the fixed wiring.

- It is recommended that an **R.C.D.** with a 30ma trip and contact rating to suit the appliance current be installed adjacent to the appliance.

- Type C/ 3 circuit breakers or appropriate rated fuses are recommended for installation at the supply end.

Note: - surge currents are present when this appliance is switched on from cold.

- Industrial plugs and sockets must comply with BS 4343/EN60309 (IEC309.2/CEE17).

Supply Cable Connection

- It is recommended that the power supply cable shall be an oil resistance sheathed flexible cable to BS 6007 (code designation HO7 RN-F).

- It is required that the power supply cable connection to the appliance terminal block, the earth conductor is to be made at least 50mm longer than the length of the live (L) and neutral (N) conductors so that if the supply cable is strained the earth conductor is the last to become disconnected.

- To gain access to the control panel and mains block connection, remove the 4-side panel securing screws on the drive side of the oven.

- The mains block is sited toward the bottom right hand side of the control box. Cable entry is provided through the base of the oven.

- Refer to the mains wiring diagram for correct connection.

Operating

Please read the operating instructions thoroughly and ensure all packaging has been removed before switching main power ‘On’.

IMPORTANT: Ensure that whoever is operating this appliance is fully conversant with it’s working and is made aware of the dangers of incorrect operation.

Safety Cut-Out

For added safety all VGG ovens have a built in thermal cut-out to protect against over-heating through component failure or incorrect use. If for any reason the thermal cut-out operates, the oven will automatically shut down and should be switched ‘Off’, disconnected from the mains and allowed to cool.

NOTE: - The thermal cut-out will not re-set automatically.

The oven must not be re-used until a qualified electrician or BKI service agent has checked it.

Maintenance

⚠CAUTION Failure to comply with the maintenance below could result in a serious accident or equipment damage.

⚠DANGER Failure to remove power from this unit before performing maintenance may cause severe electrical shock. This unit may have more than one disconnect switch.

Scheduled Maintenance

Use the following table to help manage scheduled maintenance activities.

Frequency	Performed By	Part	Activity
Daily	User	Entire Oven	Perform oven-cleaning procedure.
6 months	User	Fan Blade	Remove and replace.

Oven Cleaning (Daily)

Cleaning is not only necessary for sanitary reasons, but will increase sales appeal and maximize operating efficiency.

⚠DANGER Failure to remove power from this unit may cause severe electrical shock. This unit may have more than one disconnect switch.

⚠CAUTION Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury.

Using abrasive cleaners may damage the cabinet finish. Use only a mild soap and water solution.

DO NOT USE OVEN CLEANER on this machine. Caustic cleaners can cause damage to the machine.

Never steam clean or get excess water in the interior of the cabinet as this can damage unit.

This appliance is not intended to be cleaned with a water jet.

1. Allow oven to cool below **50° C (120° F)**.
2. Turn the Main Power Switch off and disconnect from the Main Power Isolator (Circuit Breaker).
3. Empty the grease drawer using the drain valve or fat pump.
4. Remove all food products from the unit.
5. Remove V-spits, meat forks, hanging baskets and drip trays from the unit and place them in a large sink to soak in hot cleaning solution. Clean the components with warm water, a sponge and ***BKI*** Cleaner. Wipe dry with a clean cloth.

6. Remove the Rotor System as described below:

   a. Lift the washer from the groove and slide down the shaft.

   b. Slide each rotor cup down the shaft.

   c. Remove the inner shaft.

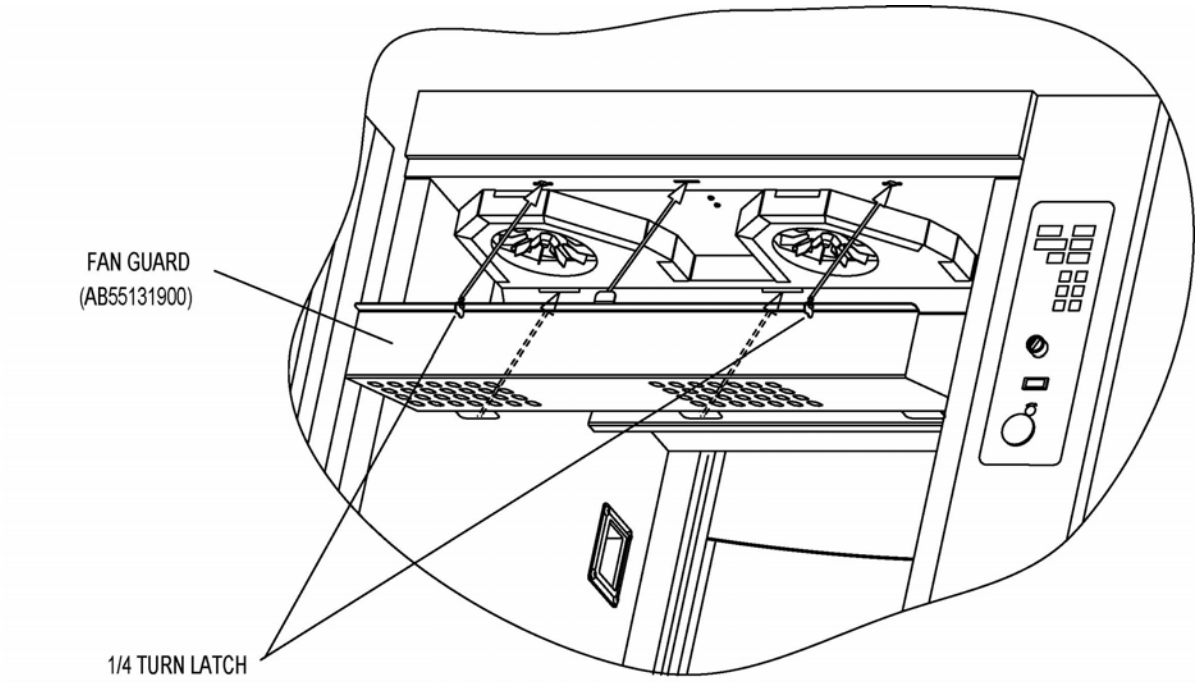
      NOTE: The welded bead in the center of shaft denotes the shaft removal direction.

   d. Remove rotors.

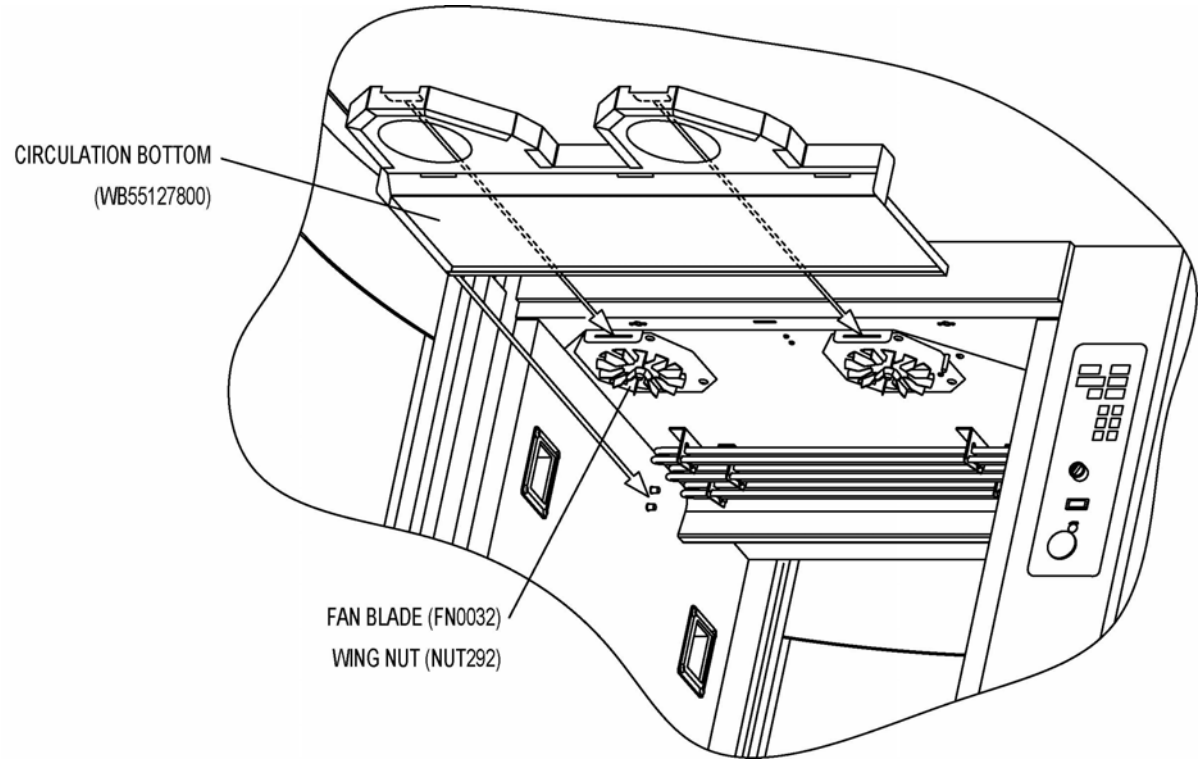
7. Place the Rotor System components in a large sink to soak in hot cleaning solution. Clean the components with warm water, a sponge and ***BKI*** Cleaner. Wipe dry with a clean cloth.

8. Remove the Fan Guard, Circulation Bottom and Fan Blades as described below:

   a. Unfasten (counterclockwise) each 1/4 turn latch on the Fan Guard and remove from oven.



b. Pull Circulation Bottom out of oven then unscrew (clockwise) the wing nut on each Blower Fan to remove the fan blades.



9. Place the Fan Guard and Circulation Bottom in a large sink to soak in hot cleaning solution. Clean the components with warm water, a sponge and ***BKI*** Cleaner. Wipe dry with a clean cloth.

10. Carefully clean the fan blades using a scrub brush and hot cleaning solution. Do not bend or disfigure the fan blades.

11. Clean the top of oven. Carefully clean around fan and surrounding areas.

12. Clean grease drawer and tray area with hot soapy water.

13. Replace the grease drawer.

14. Clean the outside and inside of the rotisserie oven with warm water, a sponge and an approved cleaner which is authorized for use on food surface areas.

15. Reassemble the oven.

Troubleshooting

Problem	Cause	Possible Solution
Unit will not turn on. Main Power Isolator Light is not lit.	Unit power plug disconnected (where applicable).	Plug unit into mating receptacle.
	Problem with building power supply	Check circuit breaker at building power panel. If problem persists, contact BKI service agent for corrective action.
Unit will not turn on. Main Power Isolator Light is lit.	Blown Fuse	Contact BKI service agent for corrective action.
	Safety cut out thermostat tripped or defective.	Contact BKI service agent for corrective action.
	Defective contactor.	Contact BKI service agent for corrective action.
Rotor not rotating.	Door not completely closed.	Check that both doors are completely closed
	Defective door switch.	Contact BKI service agent for corrective action.
	Blown Fuse	Contact BKI service agent for corrective action.
	Defective contactor.	Contact BKI service agent for corrective action.
	Defective motor or capacitor.	Contact BKI service agent for corrective action.
Rotor will not rotate while depressing Rotor switch with door open but operates with doors closed.	Defective rotor switch.	Contact BKI service agent for corrective action.
Oven does not heat at all.	Improper program settings.	Check program settings.
	Improper parameter settings.	Contact BKI service agent for corrective action.
	Fan cover & circulation bottom not installed or improperly installed.	Check that components are properly installed.
	Fan cover switch defective.	Contact BKI service agent for corrective action.
	Defective controller or contactor.	Contact BKI service agent for corrective action.
	Heating elements not functioning.	Contact BKI service agent for corrective action.
Oven heats up slowly	Improper line voltage.	Contact BKI service agent for corrective action.
	Defective blower fan motor.	Contact BKI service agent for corrective action.

Problem	Cause	Possible Solution
	Defective heating element.	Contact BKI service agent for corrective action.
Control displays “F1”.	Temperature probe connection loose or defective probe.	Contact BKI service agent for corrective action.
Controller displays faulty temperature readings above 200 °C (400 °F).	Defective controller, temperature probe or heating element.	Contact BKI service agent for corrective action.
Cavity lights do not illuminate when unit is on.	Blown fuse.	Contact BKI service agent for corrective action.
Individual cavity lamp does not illuminate.	Defective bulb.	Contact BKI service agent for corrective action.

Parts List

Use the information in this section to identify parts. To order parts, call your local ***BKI*** sales and service representative. **Before calling, please note the serial number on the rating tag affixed to the unit.**

Description	Assembly #	Figure #	Table #
VGG		Figure 1	Table 1
BASE PLATE (VGG-8) BASE PLATE (VGG-16)	AB55129800 AB55129700	Figure 2	Table 2
CONTROL PANEL	AB55122100 AN55131800	Figure 3	Table 3
CONTROL PLATE (STORK)	AB55123400 AN55131700	Figure 4	Table 4
CONTROL PLATE	AB55123500	Figure 5	Table 5
DRIPPING DRAWER W/DRAIN	AB55130300	Figure 6	Table 6
JACKSHAFT & DRIVE	AB55128700	Figure 7	Table 7
INNER DOOR	AB55126200	Figure 8	Table 8
OUTER DOOR (FLAT)	AB55131600	Figure 9	Table 9
OUTER DOOR (LOWER) OUTER DOOR (UPPER)	AB55126600 AB55126700	Figure 10	Table 10
DRIVE ROTOR	AB45418100	Figure 11	Table 11
PASSIVE ROTOR	AB45418000	Figure 12	Table 12
ROTOR SHAFT WELDMENT	WB45445800	Figure 13	Table 13

Figure 1. *VGG*

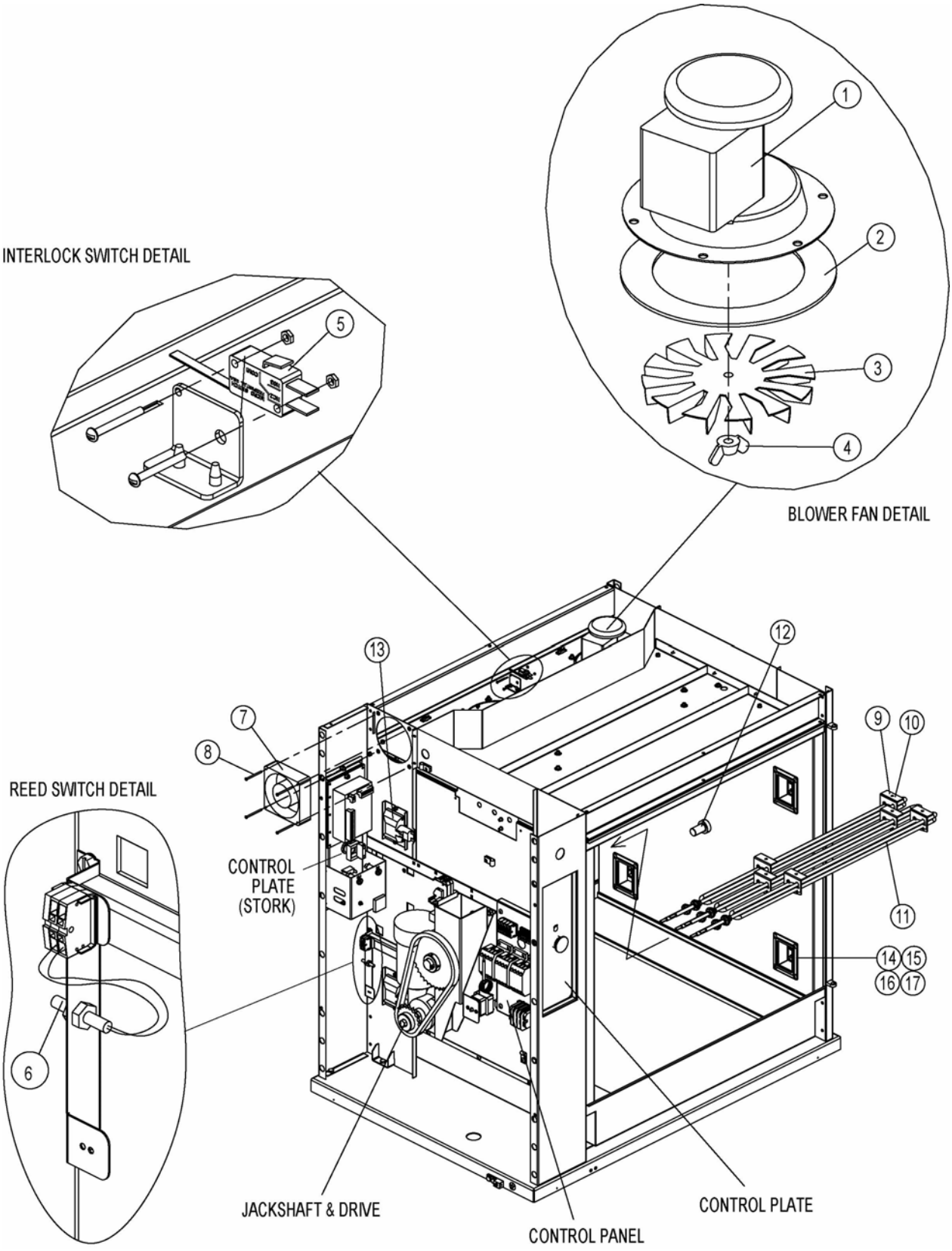

INTERLOCK SWITCH DETAIL
5
1
2
3
4
BLOWER FAN DETAIL
13
12
7
8
9
10
REED SWITCH DETAIL
CONTROL
PLATE
(STORK)
11
14
15
16
17
6
JACKSHAFT & DRIVE
CONTROL PANEL
CONTROL PLATE

Table 1. *VGG Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	M0096	2	BLOWER MOTOR, 208-240 V
2	G0313	2	GASKET, FIBERGLASS
3	FN0032	2	FAN BLADE
4	NUT292	2	NUT, 1/4"-20 LH THREAD WING
5	S0355	1	MICRO SWITCH
6	S0363	4	MAGNETIC REED SWITCH
7	FN0012	1	COOLING FAN, 230 V
8	SCR315	4	SCREW, #6-32 x 2"
9	B0466	6	UPPER ELEMENT HOLDER
10	B0467	6	LOWER ELEMENT HOLDER
11	C0321 or C0322	3	HEATING ELEMENT, 3400 W 208 V or HEATING ELEMENT, 3400 W 220-240 V
12	SH0111	1	PASSIVE SHAFT
13	LI033UK	8	LAMPHOLDER BODY
14	LI034UK	8	GASKET, LENS
15	LI035UK	8	FRAME, LENS
16	LI038UK	8	LENS, LAMPHOLDER
17	LI037UK	8	REPLACEMENT BULB, 25 W 240 V

Figure 2. *BASE PLATE*

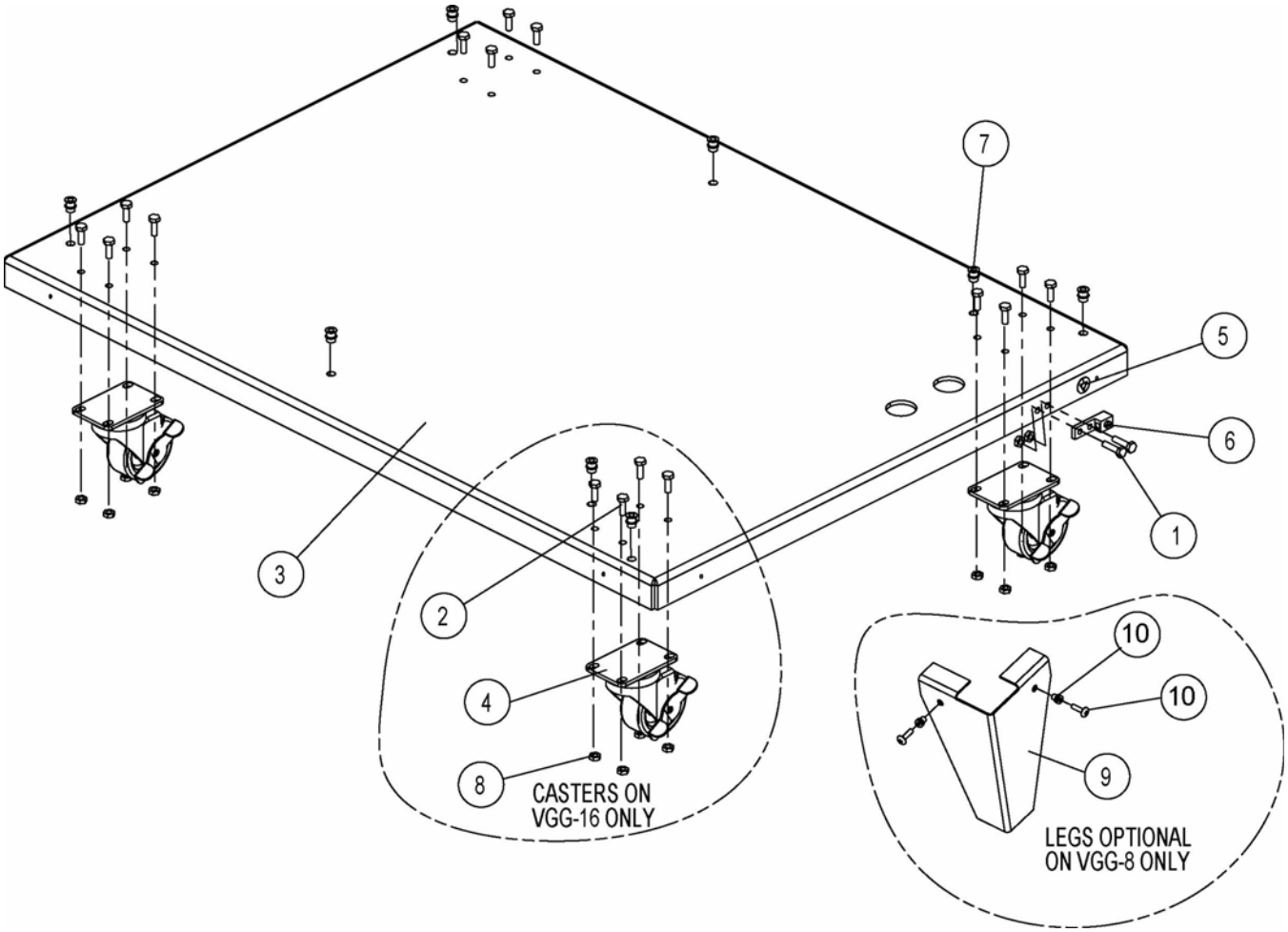


Table 2. *BASE PLATE Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	SCR060	2	SCREW, 1/4-20 X 1 HEX CAP
2	SCR059	16	SCREW, 1/4-20 X 3/4 HEX CAP
3	FB55121810 or PB55121900	1	BASE PLATE, MOBIL (VGG-16) or BASE PLATE, PAINTED, SATIN BLK.(VGG-8)
4	C0415	4	CASTER, 3"SWIVEL W/BREAK
5	N0543	1	DECAL, EQUIPOTENTIAL GROUND
6	F0191	1	GROUND LUG, TWO HOLE STREIGHT
7	F0082	8	THREAD INSERT 1/4-20 STEEL
8	WSH248	18	WASHERED LOCKNUT, 1/4-20 ZINC
9	PB55175000	4	LEG, BASE
10	F0083	8	THREADED INSERT,#10-32 (.08-.13)
11	SCR383	8	#10-32 x 1/2" SCREW

Figure 3. *CONTROL PANEL*

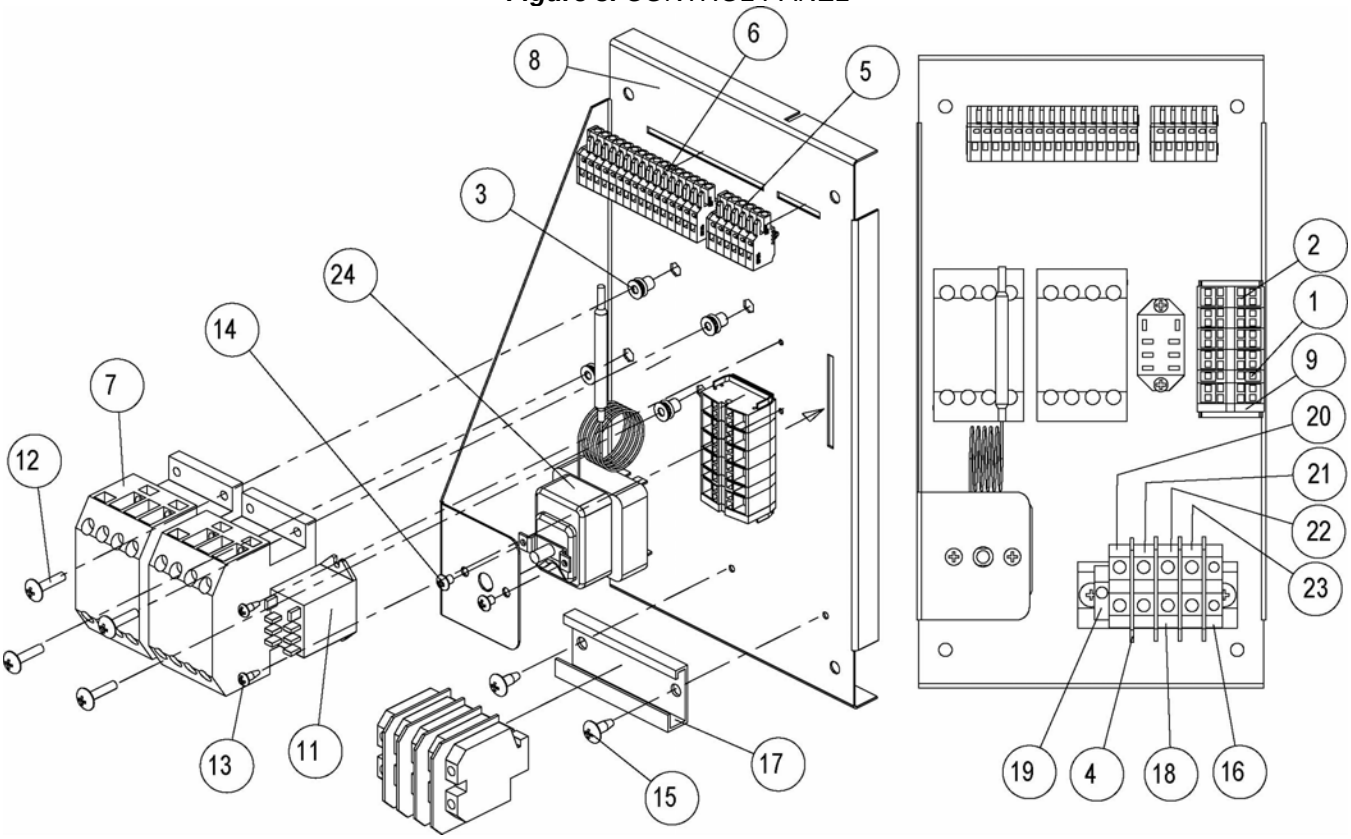


Table 3. *CONTROL PANEL Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TB0067	1	TERM BLOCK 2 CONDUCTOR
2	TB0065	5	TERM BLOCK 4 CONDUCTOR W/MTG FOOT
3	F0139	4	THREAD INSERT 8-32 STEEL HEX
4	TE041UK	4	END PLATE, LARGE TW
5	F0378	1	CONNECTOR 231-606 MALE
6	F0382	1	CONNECTOR 231-116/008-000
7	R0127	2	RELAY, 4POLE 25A 220-230V 50/60HZ
8	FB55122009	1	CONTROLS MOUNTING PLATE VGG
9	TB0068	1	TERM BLOCK END PLATE
10	EB55191100 *	1	WIRE HARN COMPONENT PLATE VGG
11	R0171	1	RELAY,SPDT 220/240V COIL UP.MGT.
12	SCR395	4	SCREW, 8-32 X ¾ PHIL PAN
13	SCR444	2	SCREW, 6 X 3/8 PHIL PAN
14	SCR451	2	SCREW, M4 X 5 PHIL PAN
15	SCR138	2	SCREW, 10 X ½ PHIL TR H
16	TB0041	1	TERM BLOCK GROUND BLOCK
17	MA55129400	1	TERM.BLOCK MGT RAIL 3” LONG VGG
18	TB0037	4	TERM BLOCK SAK10 60A/600V
19	TB0040	1	TERM BLOCK STOPS 020616
20	TB0044-L1	2	TERM BLOCK TAGS L1
21	TB0044-L2	2	TERM BLOCK TAGS L2
22	TB0044-L3	2	TERM BLOCK TAGS L3
23	TB0044-N	2	TERM BLOCK TAGS “N”
24	TM015UK	1	THERMOSTAT 3 POLE LIMITED VGUK

* - not shown

Figure 4. *CONTROL PLATE (STORK)*

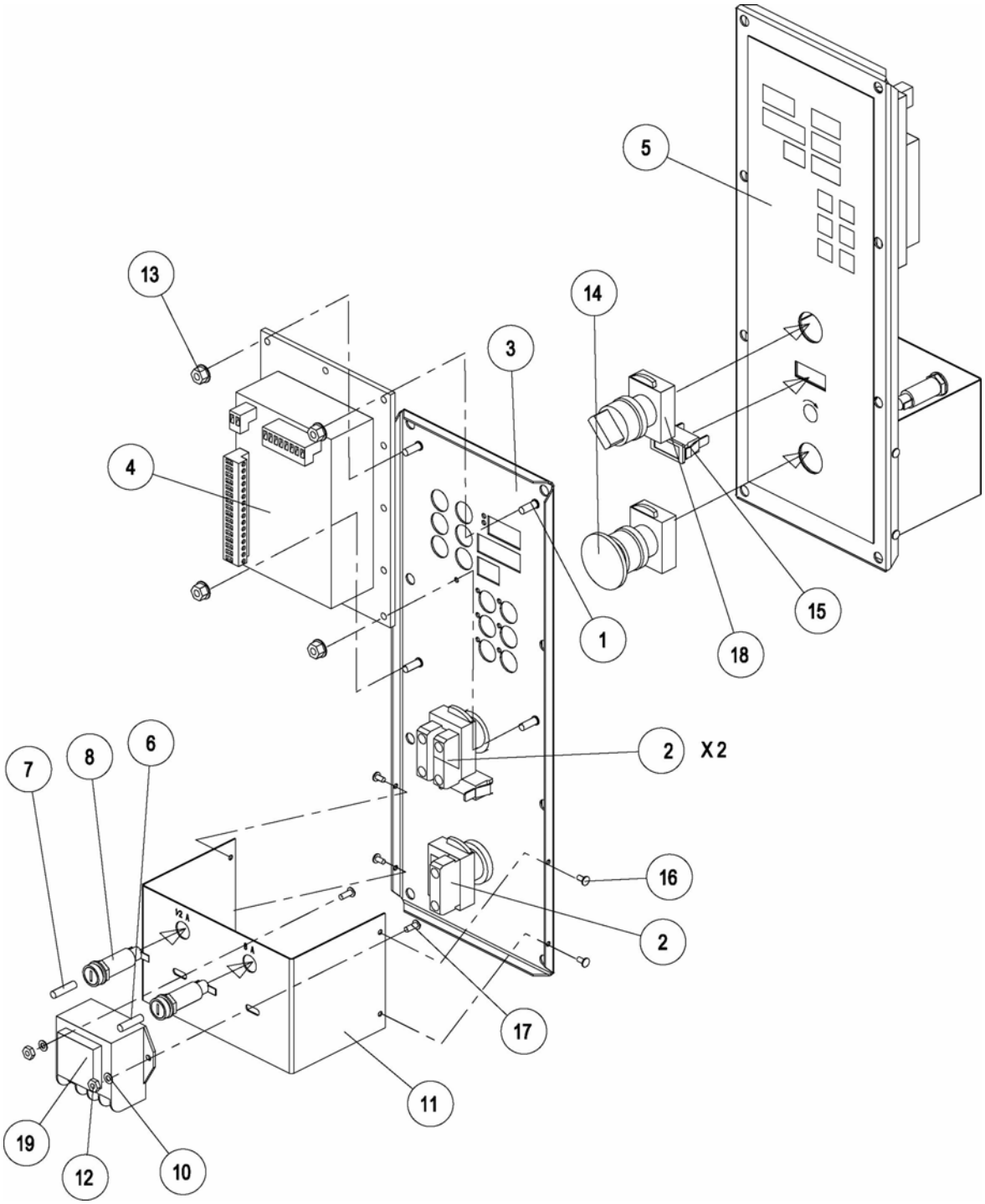


Table 4. *CONTROL PLATE (STORK) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	SCR077	2	SCREW, STUD 10-24 X 1/2 WELD
2	S0307	3	SWITCH, NO BLOCK GE P9B10VN
3	FB55132403	1	CONTROL PLATE STORK CONTROL.VGG
4	CP0037	1	CONTROLLER, TIME/TEMP VG
5	N0540	1	DECAL, STORK CONTROLLER VGG
6	F0394	1	FUSE, 8A, 250V TIME LAG CARTRIDGE
7	FU010UK	1	FUSE, HBC TYPE T 20MM .5A 250V
8	FU004UK	2	FUSEHOLDER, .5 X 20MM
9	EB55191200 *	1	WIRE HARN CONTROL PLATE VGG
10	WSH089	2	WASHER, #6 INT LOCK ZINC PLATED
11	FB55132609	1	MOUNT, FUSES & XFORMER CONT.PLATE
12	NUT048	2	NUT, 6-32 HEX ZINC PLTD
13	NUT076	2	NUT, 10-24 PALNUTS
14	S0309	1	SWITCH, MUSHROOM PUSH BLACK
15	LI016UK	1	PILOT LIGHT CLEAR NEON ARCCO430FQP
16	RIV172	4	RIVET, 1/8 CS ZINC (.187-.250)
17	SCR117	2	SCREW, 6-32 X 3/8 PHIL RD
18	S0304	1	SWITCH, 2 POS OPERATOR BLK
19	TF0046 or TF0052	1	TRANSFORMER 230/12V 6VA (EUROPE) or TRANSFORMER, 208/240-12 20VA (N AMERICA)

*** -** not shown

Figure 5. *CONTROL PLATE (AB55123500)*

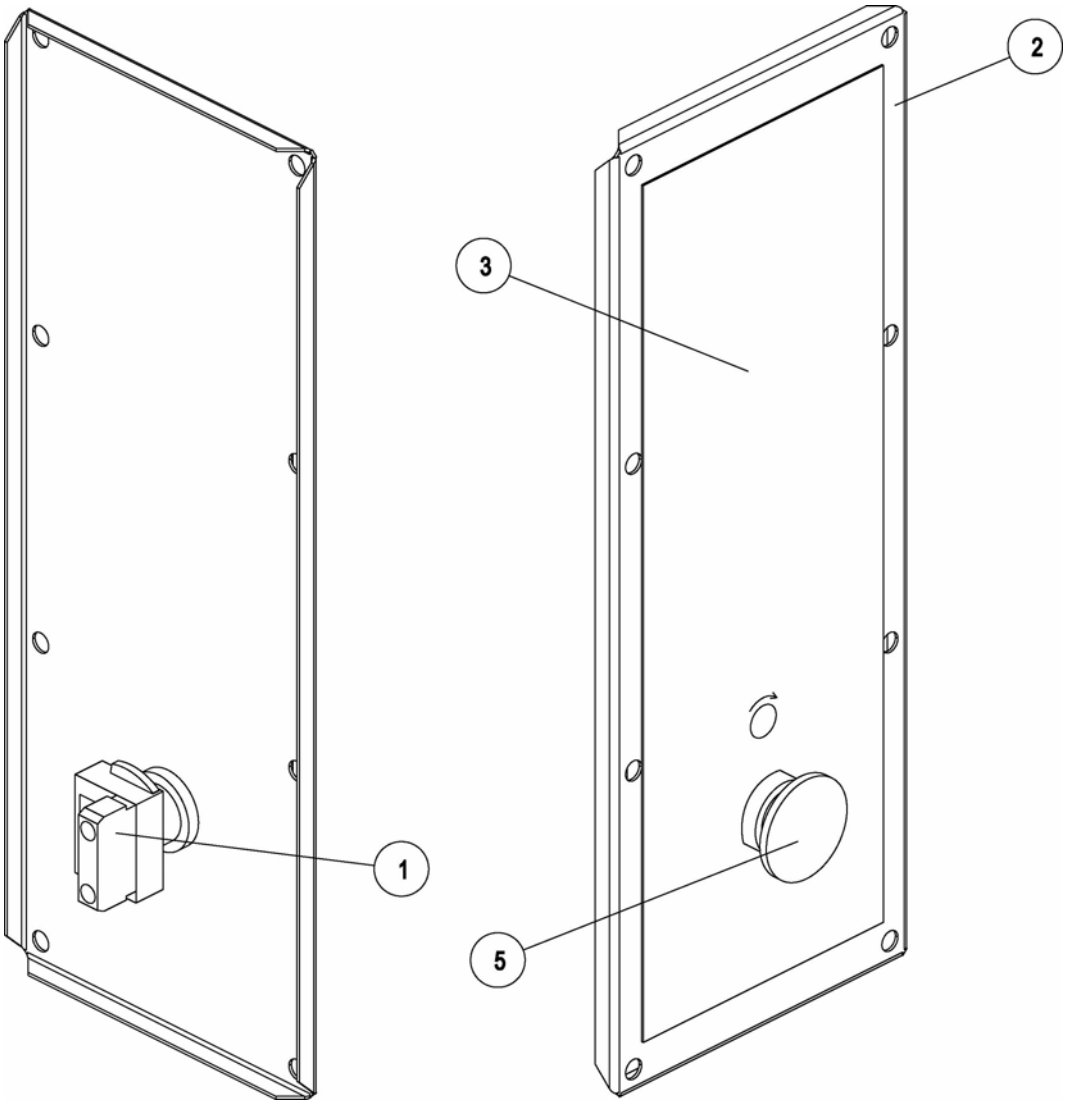


Table 5. *CONTROL PLATE (AB55123500) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	S0307	1	SWITCH, NO BLOCK GE P9B10VN
2	FB55132503	1	CONTROL PLATE JOG ONLY CONTROLLER
3	N0541	1	DECAL,ROTOR SWITCH VGG
4	EA55191600 *	1	WIRE.HARN.ROTOR SWITCH PLATE,VGG
5	S0309	1	SWITCH, MUSHROOM PUSH BLACK

* - not shown

Figure 6. *DRIPPING DRAWER W/DRAIN (AB55130300)*

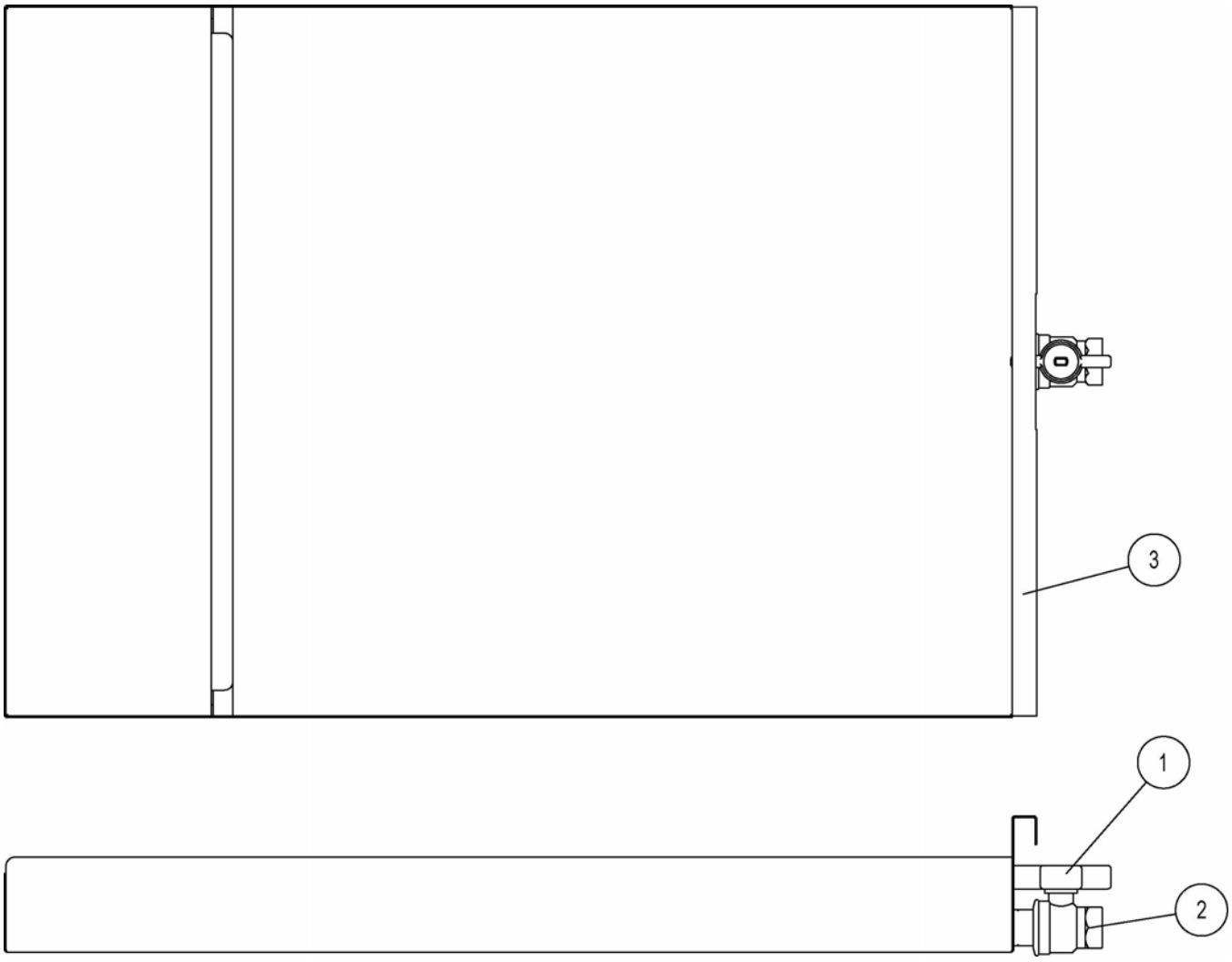


Table 6. *DRIPPING DRAWER W/DRAIN (AB55130300) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	V0020H	1	HANDLE FOR V0020 BALL VALVE
2	V0020	1	VALVE, BALL 3/4" FULL PORT
3	WB55127200	1	DRIPPING DRAWER WELD.W/DRAIN VGG

Figure 7. *JACKSHAFT & DRIVE (AB55128700)*

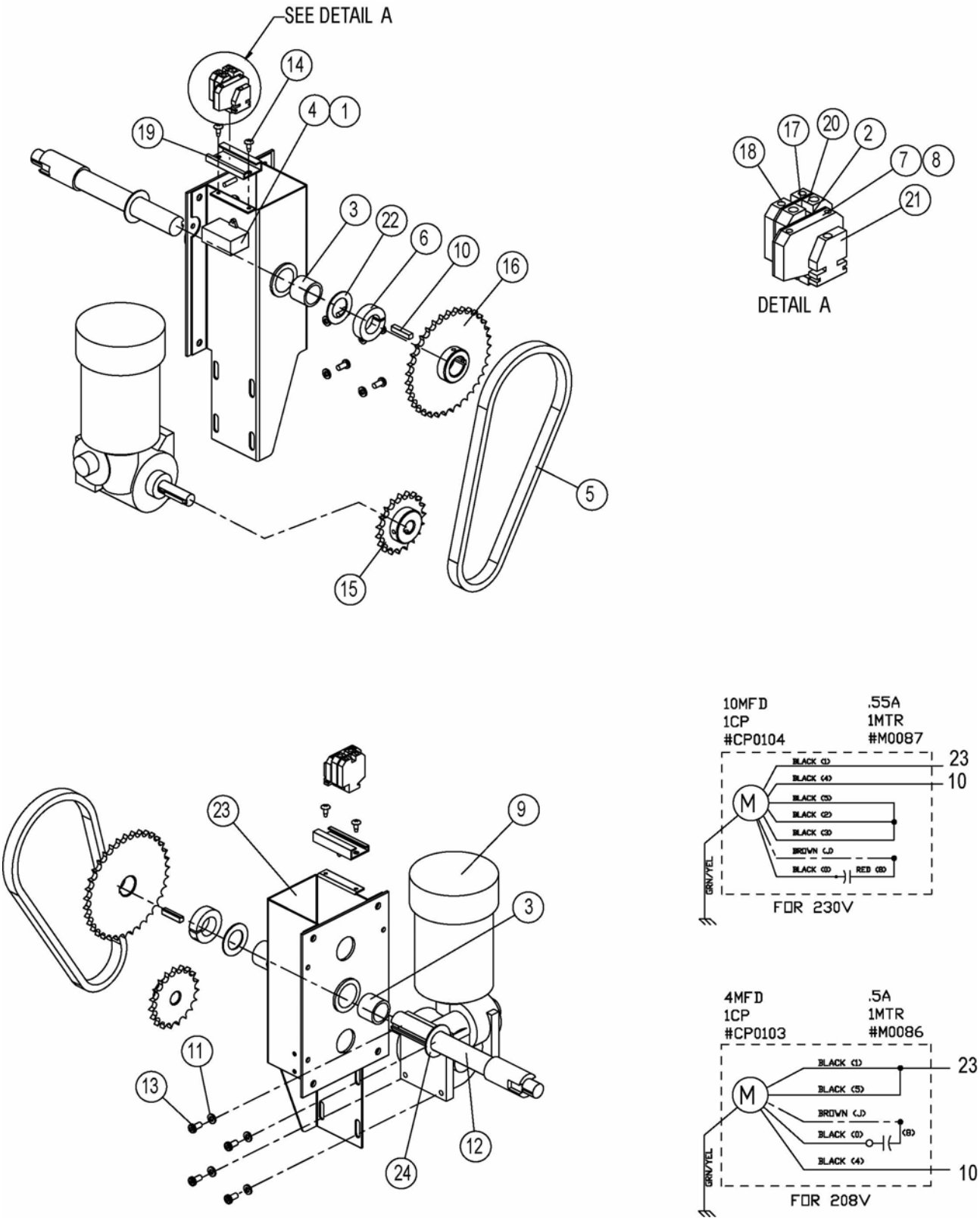


Table 7. *JACKSHAFT & DRIVE (AB55128700) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TP0037	0.167 ft.	TAPE, 7/8 DBL SIDE 3M6381 WHITE
2	TE044UK	1	END PLATE AP (ASKI)
3	B0239	2	BEARING, FCJ16F20-8
4		1	CAPACITOR FURNISHED w/ MOTOR
5	CH0013	1	CHAIN, #40 ROLLER 60 PITCHES
6	FT0424	1	CLAMP COLLAR C12L14 1X1.75X.5
7	TE043UK	1	TERMINAL, FUSE CARRIER
8	FU019UK	1	FUSE, T2.0A HRC
9	M0086	1	MOTOR, 208V .48/.5A BALDOR
10	KSA091	1	KEYSTOCK, BOTTOM SHAFT
11	WSH044	4	WASHER, 1/4 LOCK ZINC PLTD
12	SH0110	1	ROTOR DRIVE SHAFT VGG
13	SCR302	4	SCREW, 1/4-20 X 1/2 SOC BUT BLK
14	SCR138	2	SCREW, 10 X 1/2 PHIL TR H
15	S0702	1	SPROCKET, 40B19 5/8" KEYED BORE
16	S0703	1	SPROCKET, 40B35 1" KEYED BORE
17	TB0039	1	TERM BLOCK ENDS 011792
18	TB0041	1	TERM BLOCK GROUND BLOCK
19	MA55113300	1	RAIL, TERM.BLOCK MGT VGUK
20	TB0037	1	TERM BLOCK SAK10 60A/600V
21	TB0040	1	TERM BLOCK STOPS 020616
22	WSH277	2	WASHER, THRUST 1.00 X 1.69 X .06
23	WB55128600	1	JACKSHAFT HOUSING WELD. VGG
24	F0145	2	WIRE JOINT, 3M-30-146

Figure 8. *INNER DOOR (AB55126200)*

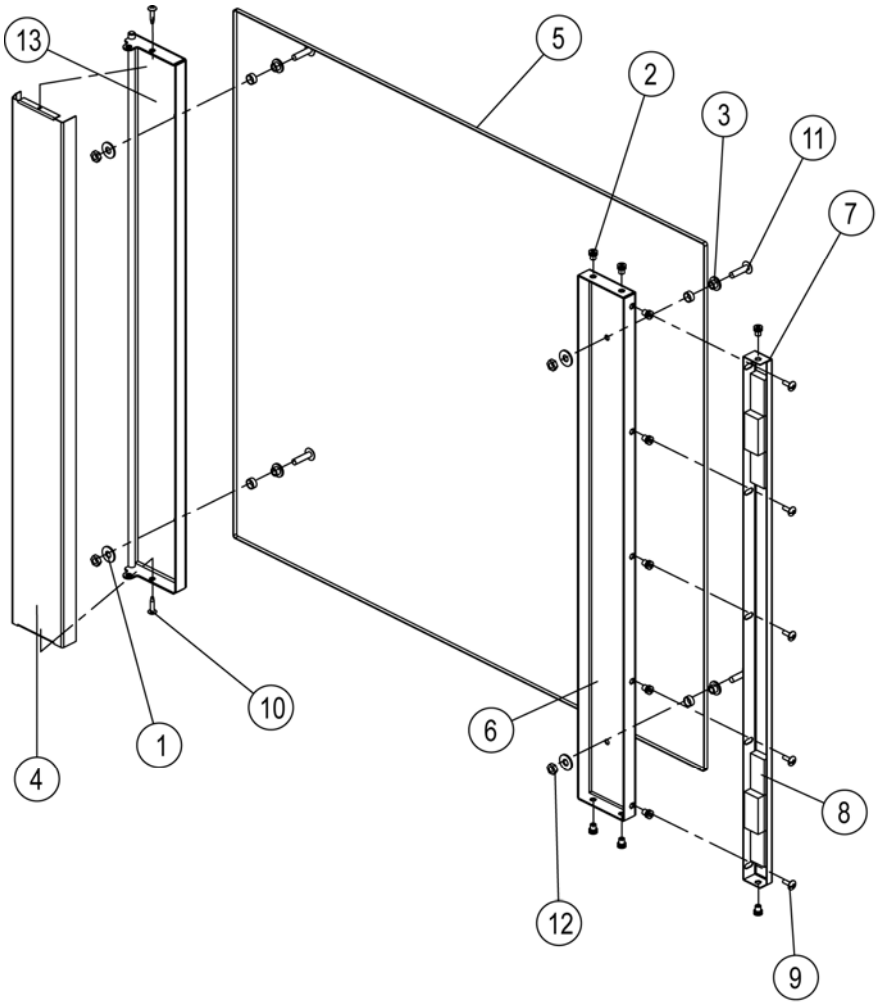


Table 8. *INNER DOOR (AB55126200) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	WSH266	4	1/4" FLAT WASHER
2	F0139	11	AVK HEX INSERT, #8-32 (.02-.08)
3	BU020UK	4	BUSHING - INNER DOOR GLASS
4	FB55140351 FB55126051	1	COVER – HINGE, VGG-5 COVER – HINGE, VGG-8
5	GL0348 GL074UK	1	GLASS - INNER DOOR, VGG-5 GLASS - INNER DOOR, VGG-8
6	FB55140102 FB55125802	1	HANDLE BRKT-INNER DOOR, VGG-5 HANDLE BRKT-INNER DOOR, VGG-8
7	FB55140203 FB55125903	1	MAGNET MOUNT - INNER DOOR, VGG-5 MAGNET MOUNT - INNER DOOR, VGG-8
8	MC0005	8	MAGNET, 1 7/8 x 7/8
9	SCR439	5	SCREW,#8-32X1/2" PHIL HD BLK
10	SCR007	2	SCREW,#8X3/4" PHIL HD-TYPE B
11	SCR418	4	SCREW,1/4-20X1 SLTD TRUSS HD
12	WSH248	4	WASHERED LOCKNUT, 1/4"-20
13	WB55140000 WB55125700	1	WELDMENT - HINGE, VGG-5 WELDMENT - HINGE, VGG-8

Figure 9. *OUTER DOOR (FLAT), (AB55131600)*

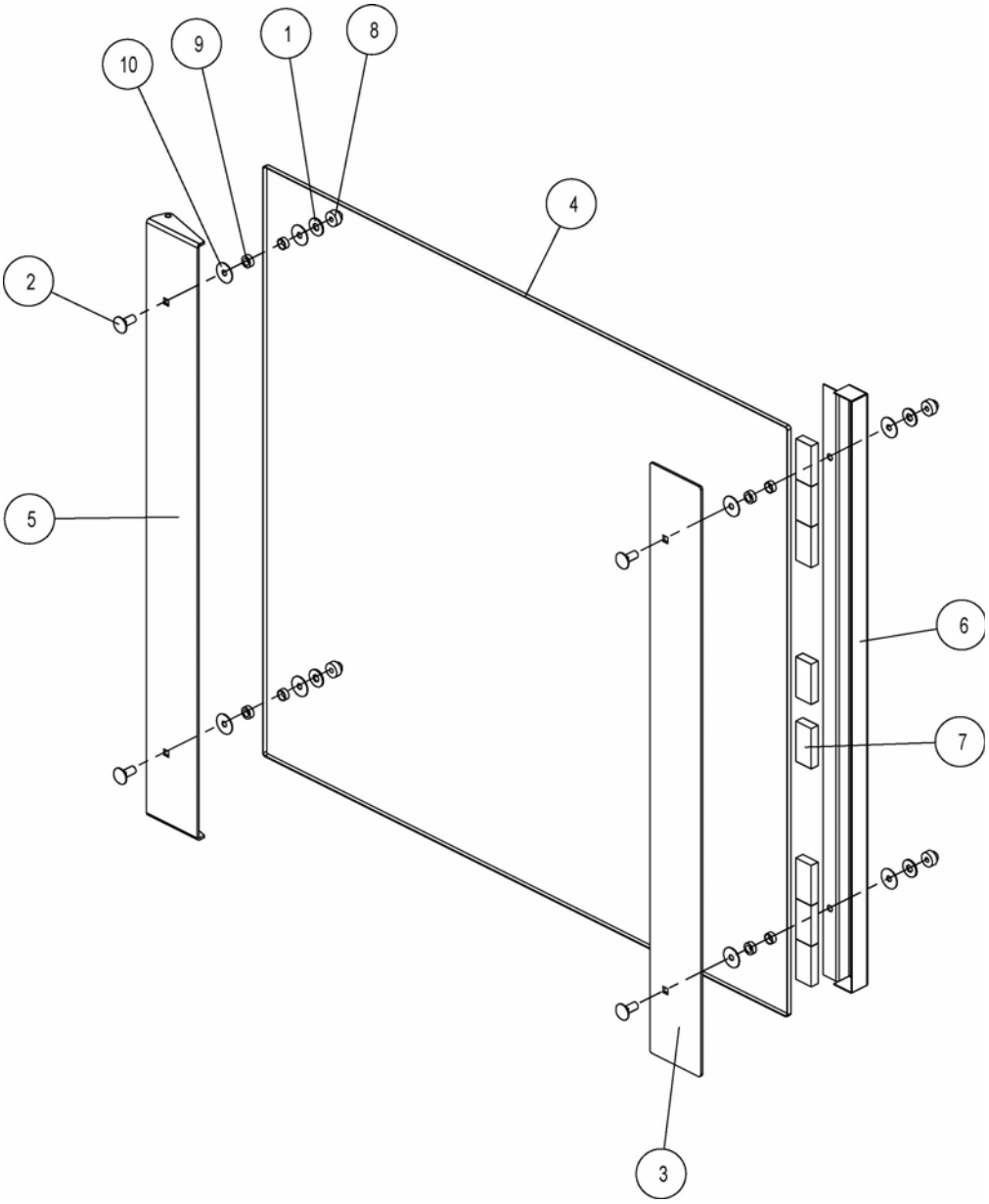


Table 9. *OUTER DOOR (FLAT), (AB55131600) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	WSH266	4	WASHER, 1/4" FLAT S/S
2	BLT257	4	BOLT, 1/4-20 X 5/8 CARRIAGE
3	FB55131403	1	DOOR LATCH, FLAT DOOR, VGG
4	GL074UK	1	GLASS, INNER DOOR VGUK 8/16
5	FB55131503	1	HINGE, FLAT DOOR, VGG
6	FB55131303	1	MAGNET MOUNT OUT.FLAT DOOR VGG
7	MC0005	8	MAGNET, 1 7/8 X 7/8
8	NUT097	4	NUT, 1/4-20 SS 18-8 CAP
9	SP0031	4	SPACER, TEFLON-DOOR GLASS
10	WSH268	8	WASHER, TEFLON VG

Figure 10. *OUTER DOOR (UPPER & LOWER)*

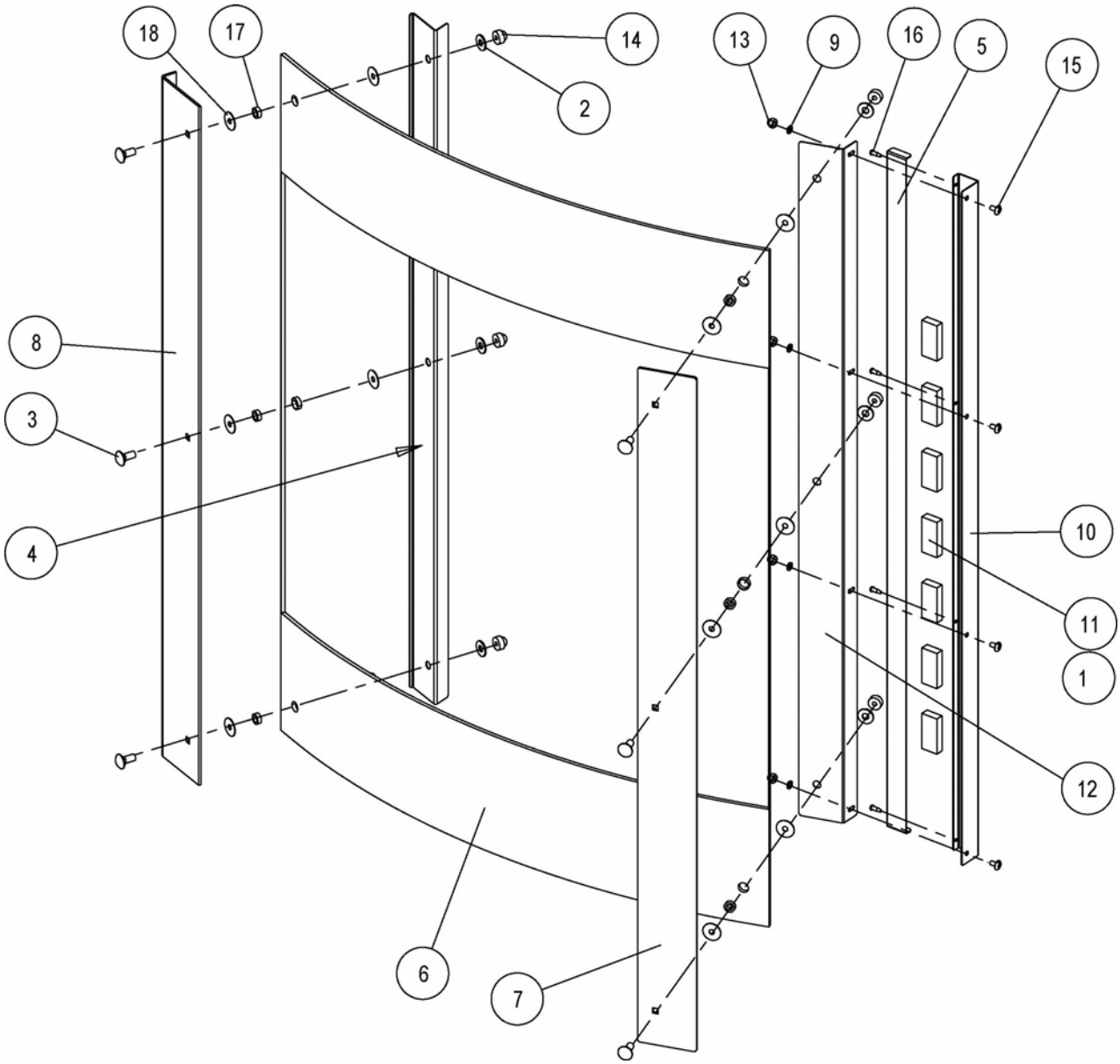


Table 10. *OUTER DOOR (UPPER & LOWER) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TP0037	1 ft.	TAPE, 7/8 DBL SIDE 3M6381 WHITE
2	WSH266	6	WASHER, 1/4" FLAT S/S
3	BLT257	6	BOLT, 1/4-20 X 5/8 CARRIAGE
4	FB45443403	1	BUMPER BRKT OUTER DOOR VG14
5	FB45443503	1	COVER, MAGNET VG
6	GL0300M	1	GLASS, VG OUTER DOOR W/MATRIX
7	FB45443203	1	DOOR LATCH PLATE OUTER DOOR
8	FB55126303 or FB55126403	1	HINGE PLATE, LOWER OUTER DOOR, VGG or HINGE PLATE, UPPER OUTER DOOR, VGG
9	WSH246	4	WASHER, #10 INT TOOTH S/S
10	FB45455703	1	MAGNET MOUNT, OUTER DOOR VG
11	MC0005	7	MAGNET, 1 7/8 X 7/8
12	FB55126503	1	MAGNETIC CATCH BRKT.OUT.DOOR VGG
13	NUT132	4	NUT, 10-24 SS 18-8 HEX CAP
14	NUT097	6	NUT, 1/4-20 SS 18-8 CAP
15	SCR136	4	SCREW, 10-24 X 3/8 SLTD TRUSS
16	SCR006	4	SCREW, 8 X 1/2 PHIL PAN
17	SP0031	6	SPACER, TEFLON-DOOR GLASS
18	WSH268	12	WASHER, TEFLON VG

Figure 11. *DRIVE ROTOR (AB45418100)*

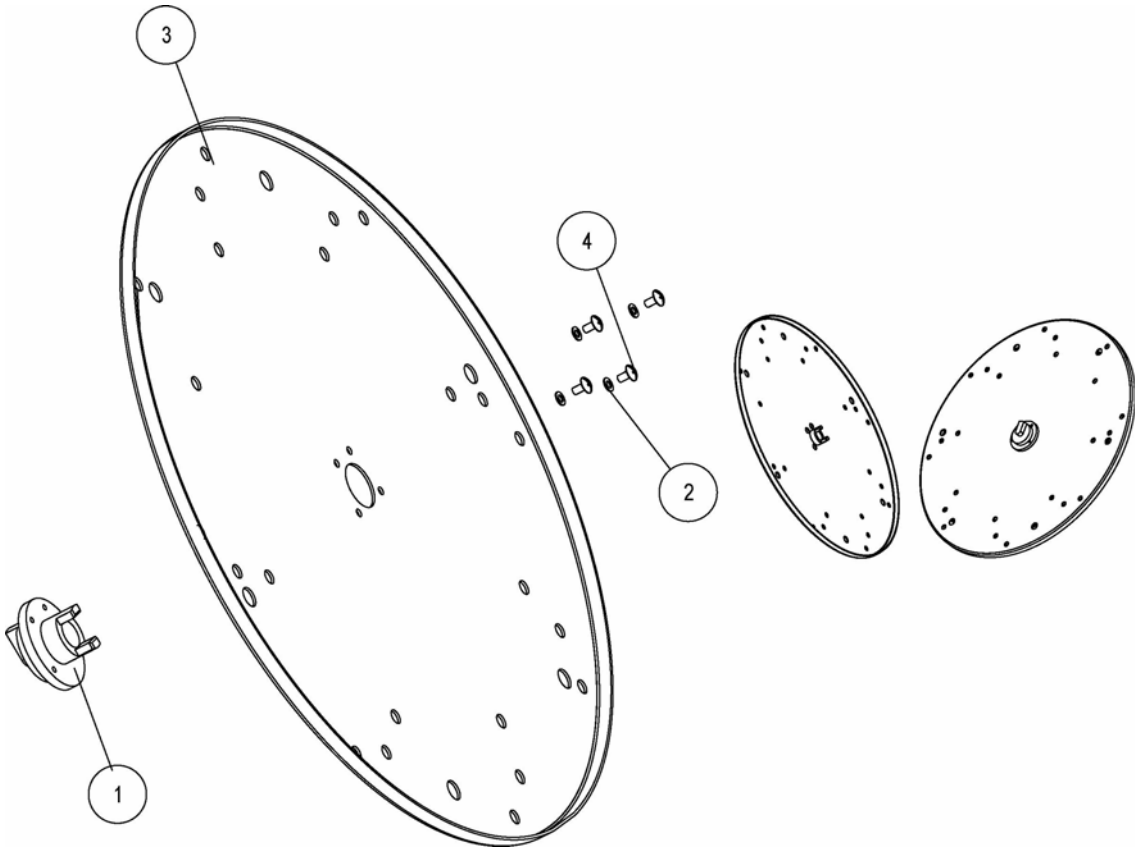


Table 11. *DRIVE ROTOR (AB45418100) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	DC0101	1	COUPLING, DRIVE VG
2	WSH246	4	WASHER, #10 INT TOOTH S/S
3	RO0040	1	ROTOR, DRIVE SIDE VG8/16
4	SCR434	4	SCREW, 10-24 X 3/8 PHIL TR HD

Figure 12. *PASSIVE ROTOR (AB45418000)*

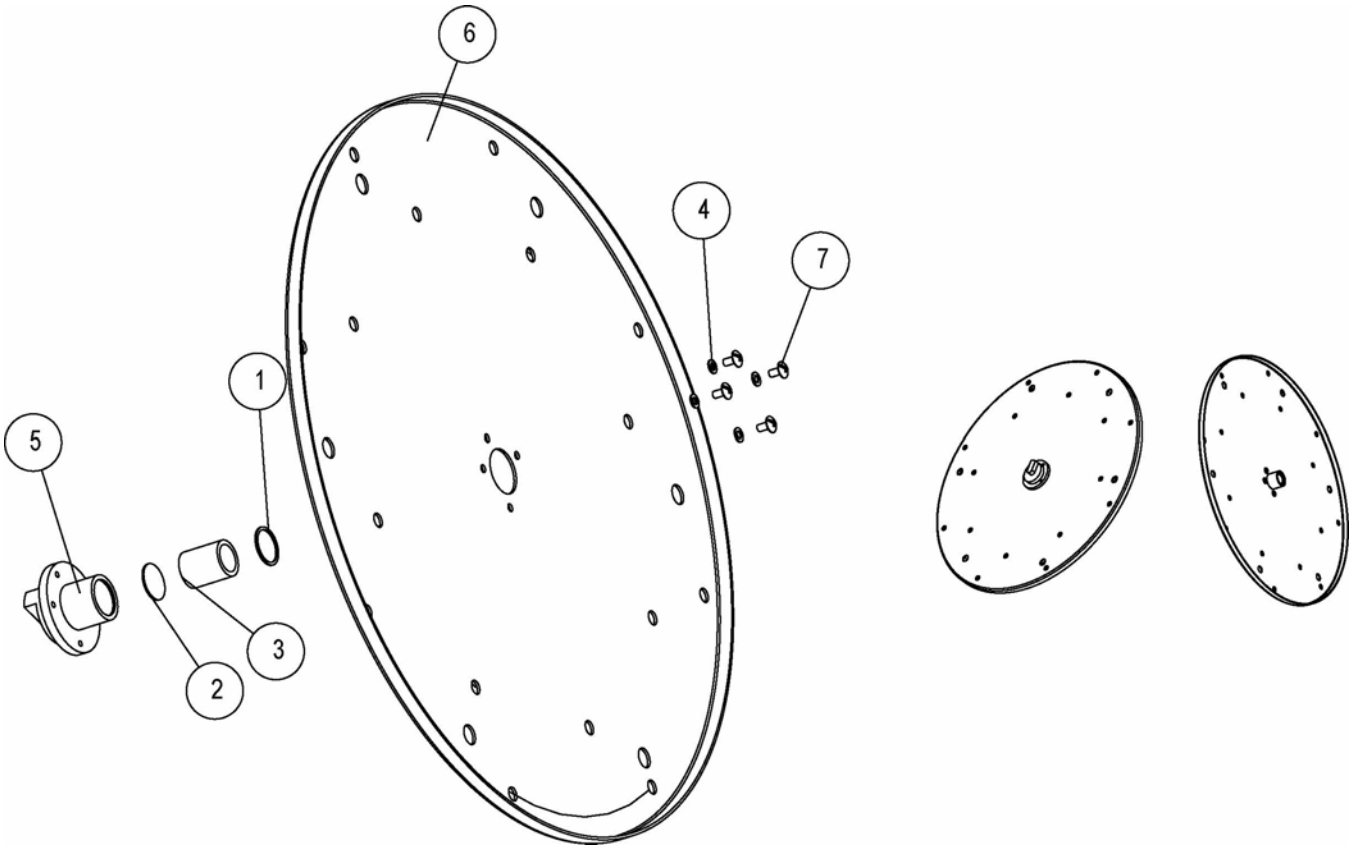


Table 12. *PASSIVE ROTOR (AB45418000) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	F0362	1	RETAINING RING, 1" INTERNAL
2	B0251	1	BEARING DISC
3	B0250	1	BEARING, SLEEVE .750 ID
4	WSH246	4	WASHER, #10 INT TOOTH S/S
5	DC0100	1	COUPLING, PASSIVE VG
6	RO0041	1	ROTOR, PASSIVE SIDE VG8/16
7	SCR434	4	SCREW, 10-24 X 3/8 PHIL TR HD

Figure 13. *ROTOR SHAFT WELDMENT (WB45445800)*

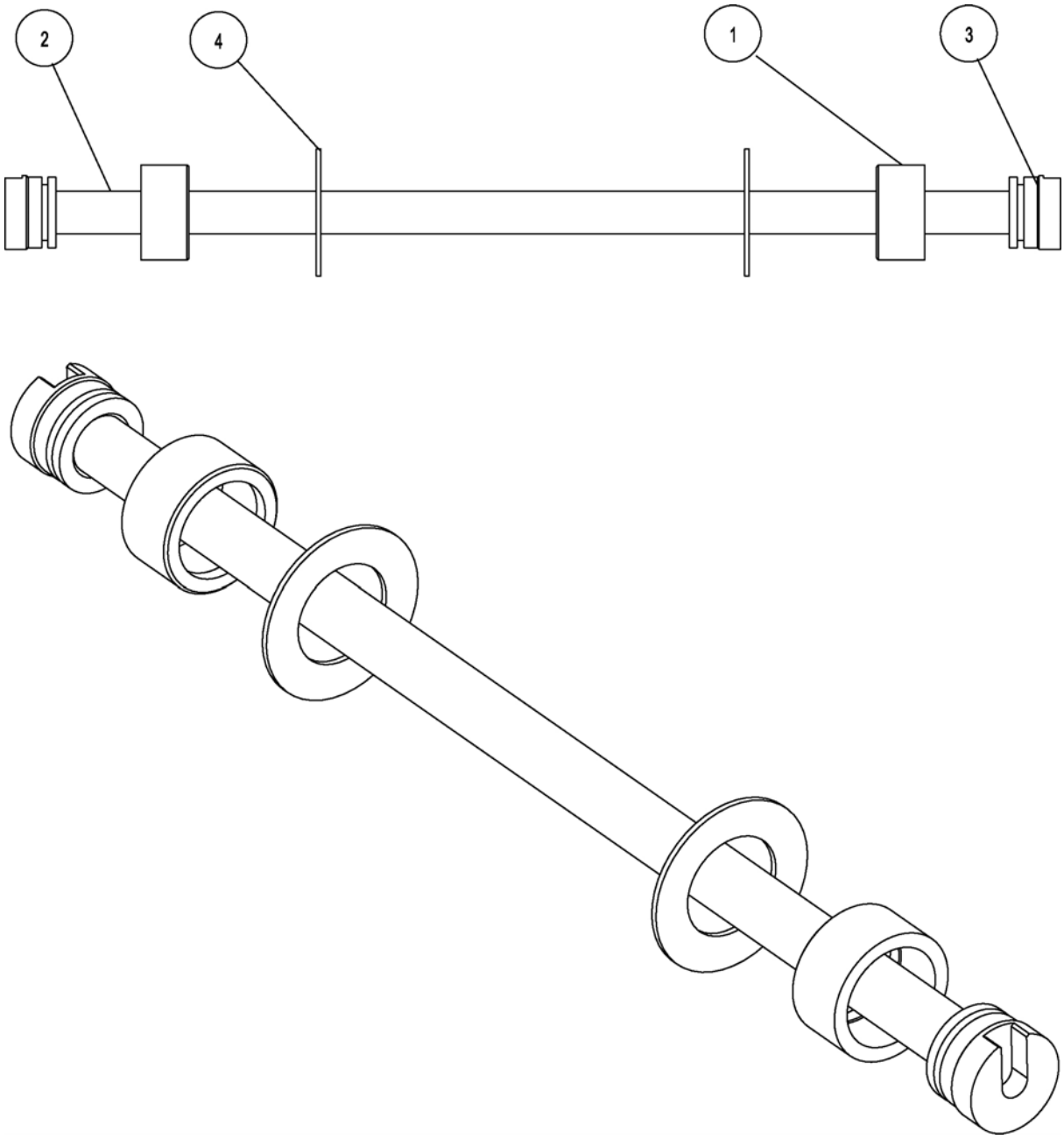


Table 13. *ROTOR SHAFT WELDMENT (WB45445800) Parts**

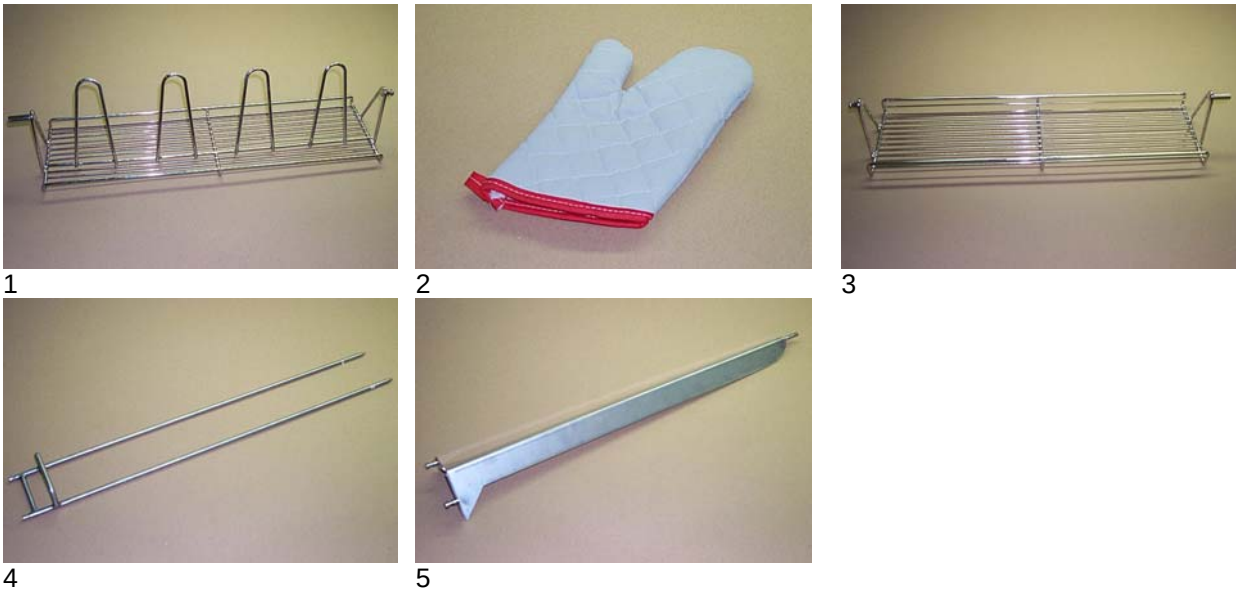
ITEM #	PART #	QTY	DESCRIPTION
1	DC0102	2	ROTOR CUP, VG
2	MB45446900	1	SHAFT, VG
3	SH0108	2	SHAFT END, VG
4	WSH267	2	WASHER, ROTOR 3" VG

**** -*** *The Rotor Shaft Weldment can only be purchased as an entire unit. Individual parts are shown for identification only and cannot be purchased separately.*

Accessories

Description	Accessory #	Figure #	Item #
BASKET, MEAT CHICKEN 4 GOOSERS	MB0037	Figure 14	1
INSULATED MITT 13"	G0052	Figure 14	2
MEAT BASKET	MB0038	Figure 14	3
MEAT FORK 27.1875	MF0032	Figure 14	4
VEE SPIT	MF0038	Figure 14	5

Figure 14. *Accessories*



Wiring Diagrams

Refer to the table below to find the wiring diagram associated with your unit.

Wiring Diagram	Part #	Figure #
208V/220V/240V, 3 Phase	SB55191400	Figure 15
230/400VAC @ 50Hz, 3 Phase	SB55191500	Figure 16
208V/220V/240V, 3 Phase, 4 Wire	SB55192600	Figure 17
230/400-240/415, 50 Hz, 3 Ph + N + E	SB55192700	Figure 18
208V/230V, 3 Phase, 3 Wire	SB55192800	Figure 19

Figure 15. *208V/220V/240V, 3 Phase (SB55191400)*

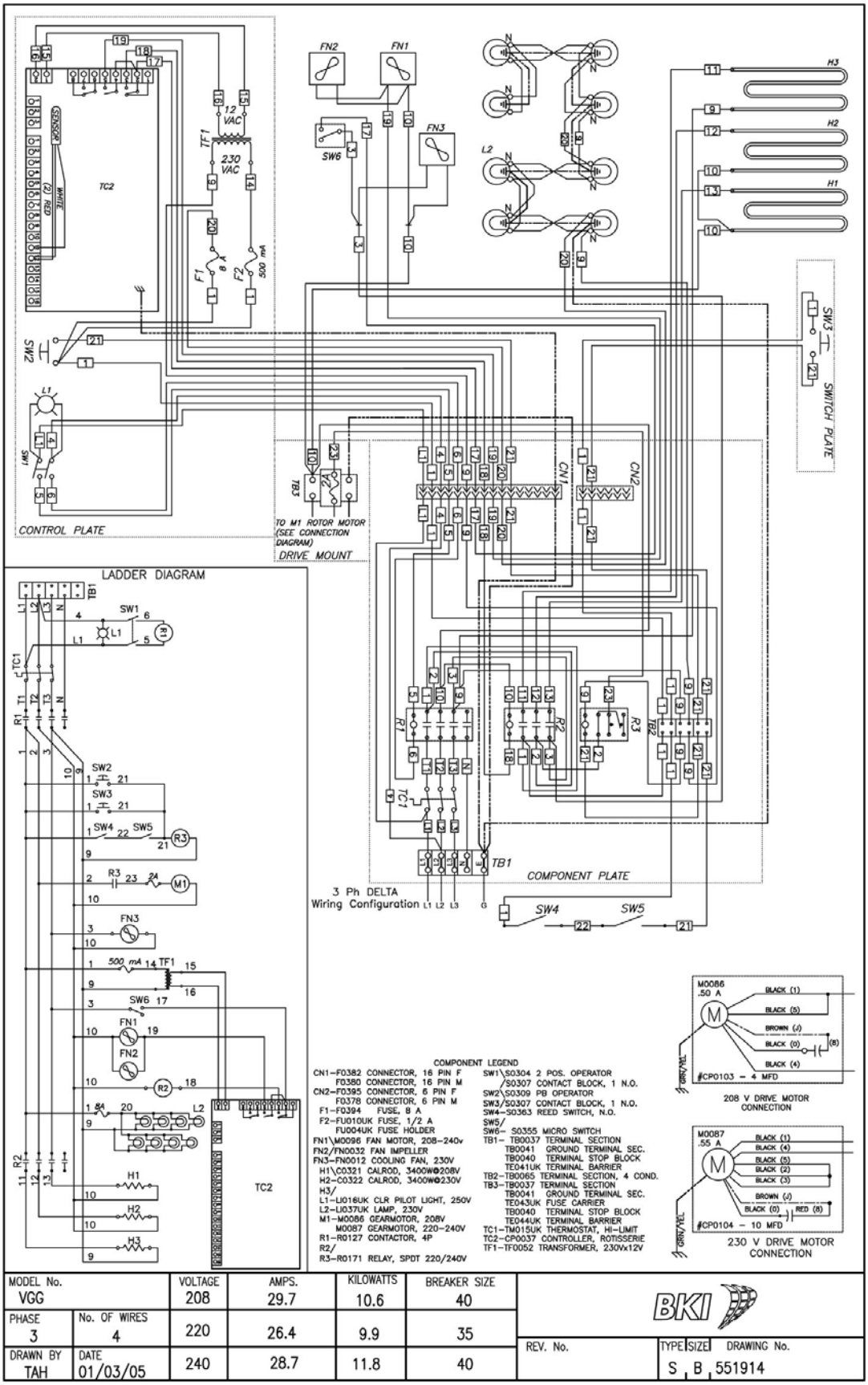


Figure 16. *230/400VAC @ 50Hz, 3 Phase (SB55191500)*

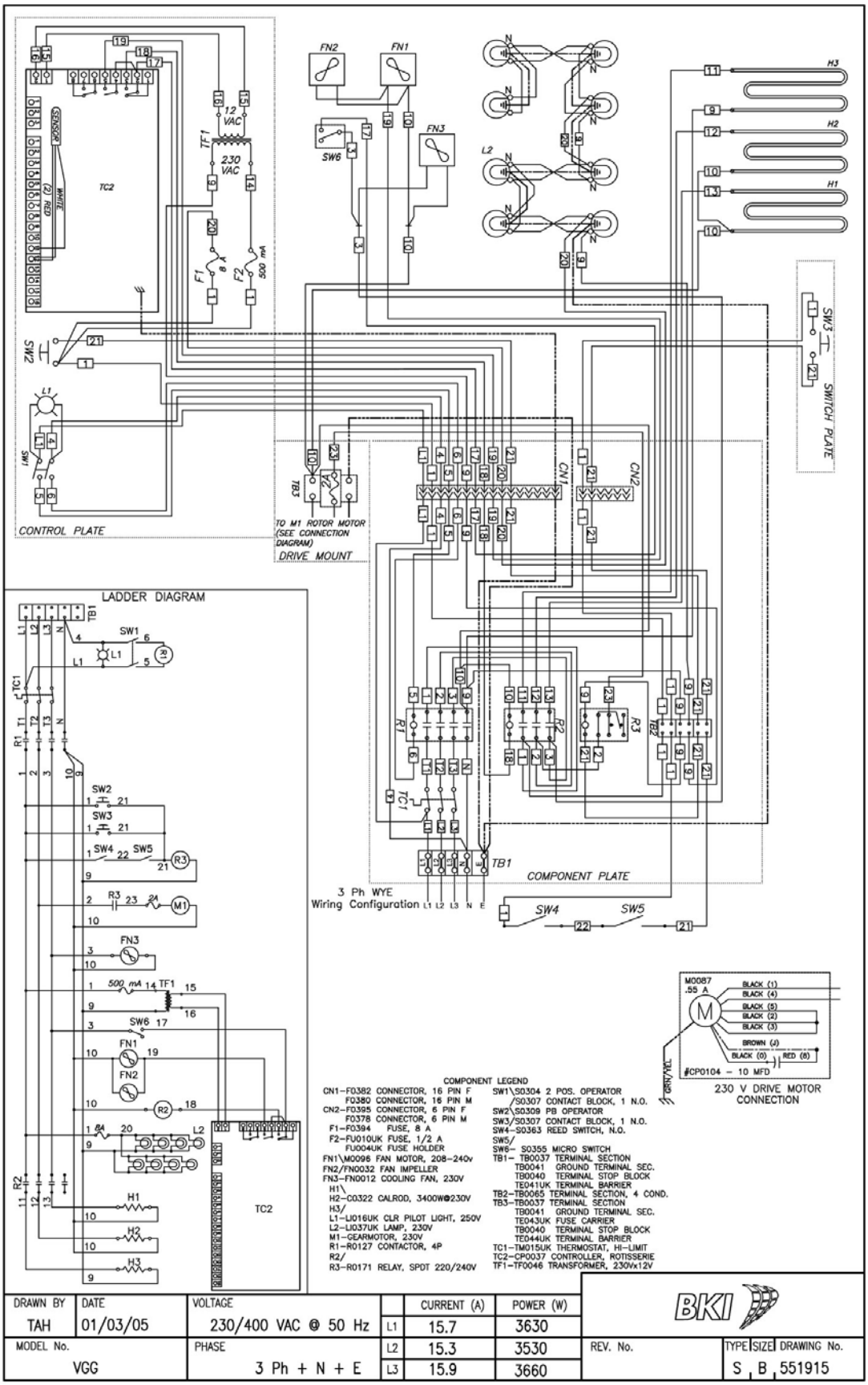
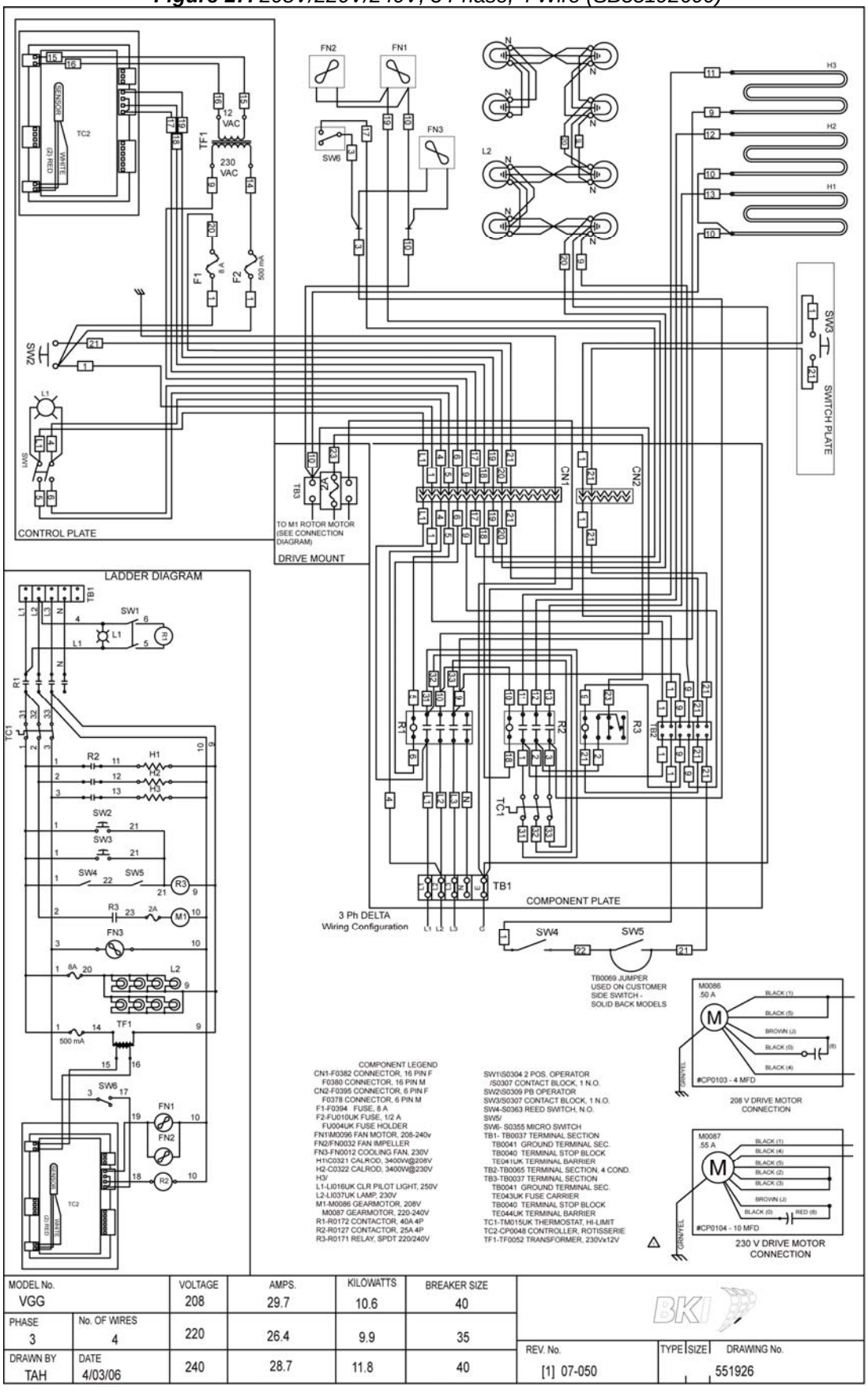


Figure 17. *208V/220V/240V, 3 Phase, 4 Wire (SB55192600)*



MODEL No.		VOLTAGE	AMPS.	KILOWATTS	BREAKER SIZE
VGG		208	29.7	10.6	40
PHASE 3	No. OF WIRES 4	220	26.4	9.9	35
DRAWN BY TAH	DATE 4/03/06	240	28.7	11.8	40

REV. No.	TYPE	SIZE	DRAWING No.
[1] 07-050			551926

Figure 18. *230/400-240/415, 50 Hz, 3 Ph + N + E (SB55192700)*

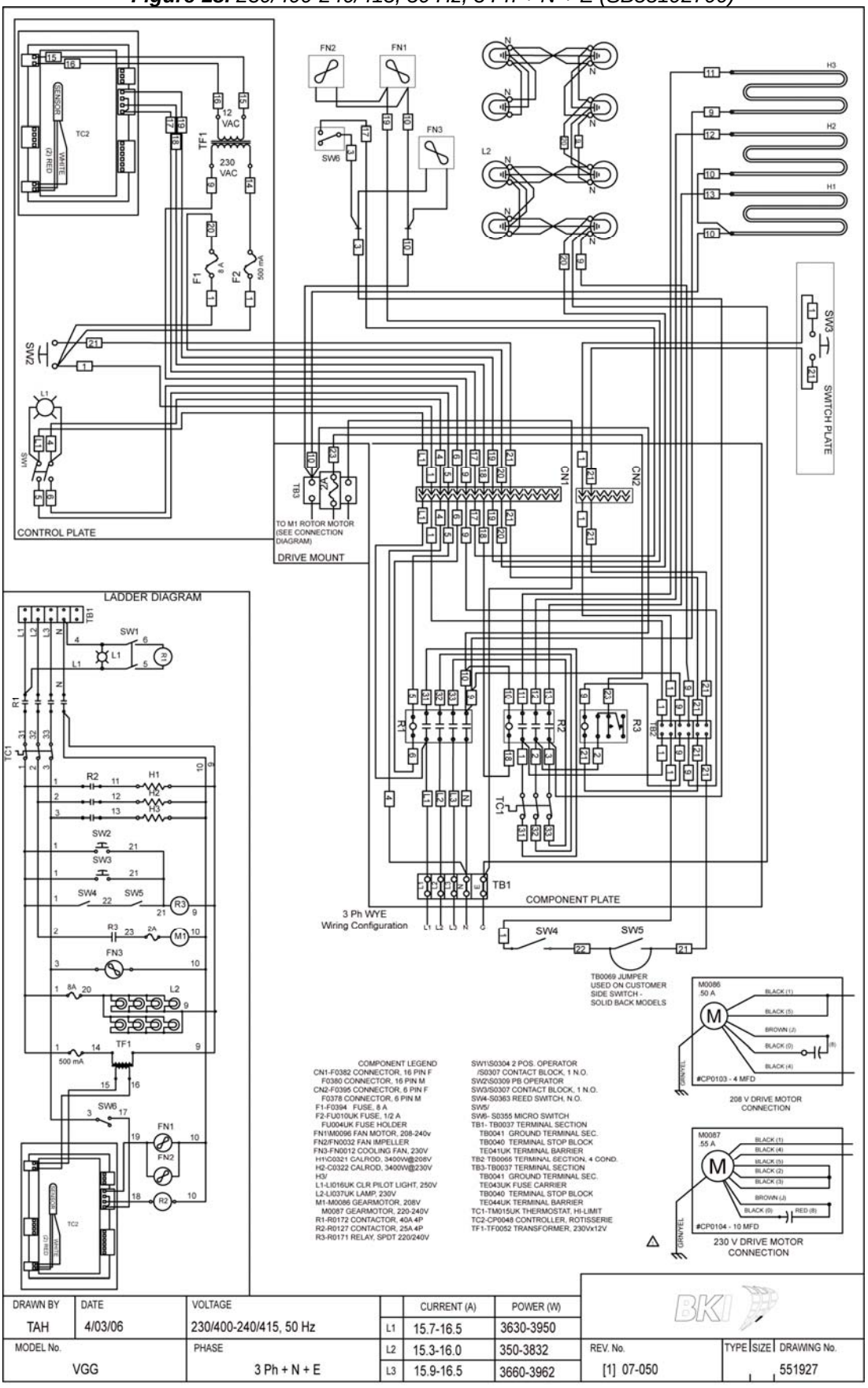
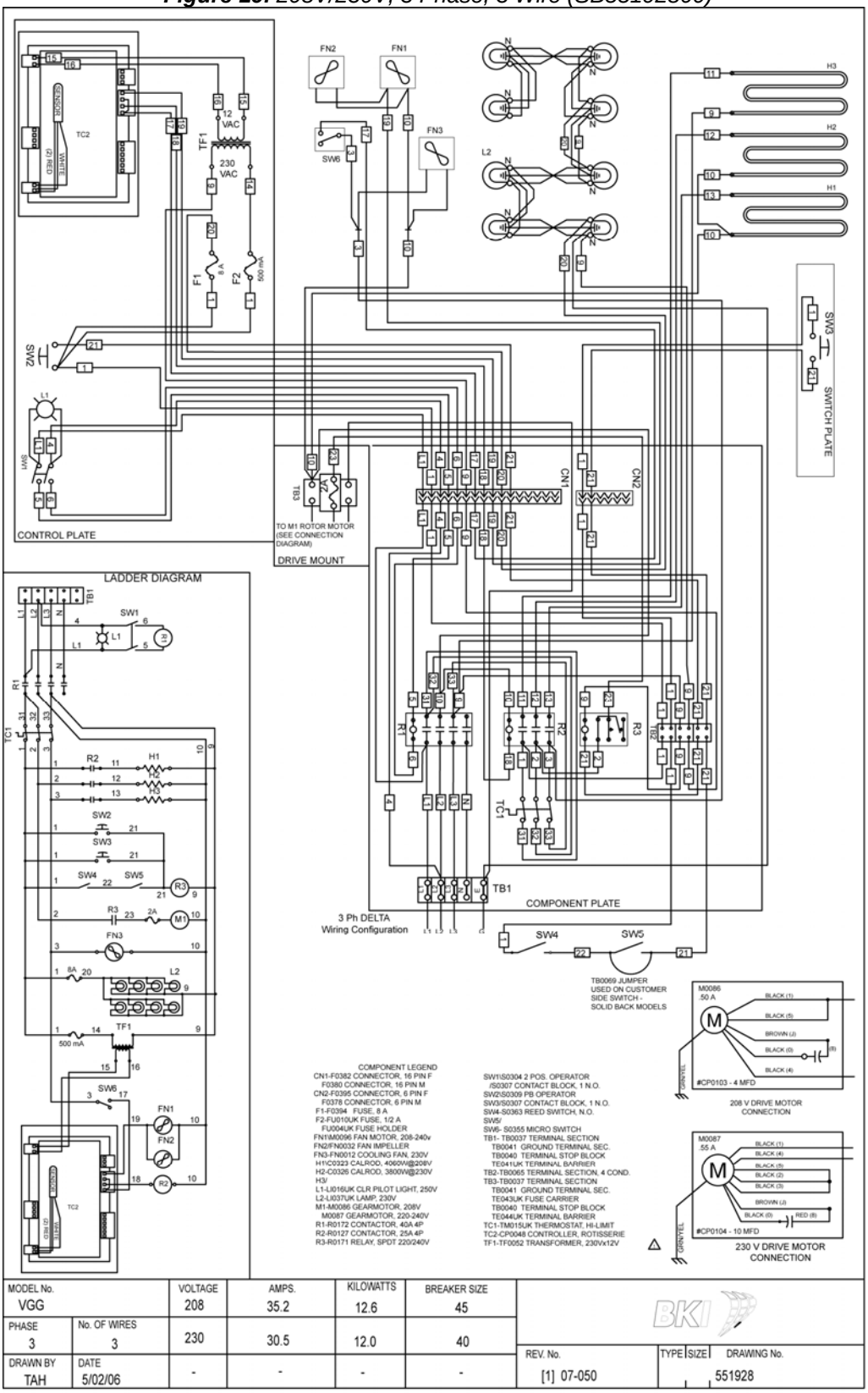


Figure 19. *208V/230V, 3 Phase, 3 Wire (SB55192800)*



MODEL No.		VOLTAGE	AMPS.	KILOWATTS	BREAKER SIZE	
VGG		208	35.2	12.6	45	BKI
PHASE 3	No. OF WIRES 3	230	30.5	12.0	40	REV. No. [1] 07-050
DRAWN BY TAH	DATE 5/02/06	-	-	-	-	TYPE SIZE DRAWING No. 551928

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